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FISHERY MARKET NEWS

FEBRUARY 1944

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ISSUED BY THE
UNITED STATES DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE
WASHINGTON

FISHERY BULLETIN NO. 38

A clue to the mysterious scarcity of mackerel which periodically occurs off the northeastern coast of the United States, alternating with cycles of great abundance, is contained in a study of the Atlantic mackerel published by the U. S. Fish and Wildlife Service. The report on the mackerel, basis of one of the oldest and most productive fishing industries in the United States, was written by Oscar Elton Sette, one of the country's foremost marine biologists, and is the first of a series of papers eventually to be published on the life history of the species. The present report deals with the critical early stages of development which have been found by Mr. Sette to determine the later abundance of fish of commercial size.

Although the present yield of the Atlantic Coast mackerel fishery is about 60,000,000 to 80,000,000 pounds annually--of which the United States takes about three-fourths and the Canadian fishery the remainder--the catch has sometimes fallen as low as 13,000,000 pounds. The largest catch ever made was landed in 1884--234,000,000 pounds. During the long history of the mackerel fishery, the catch has repeatedly declined or increased by as much as 100,000,000 pounds within a period of only a few years.

Because of the adverse economic effects of these fluctuations on the fishermen and on the conduct of business in the fish markets, the Fish and Wildlife Service and its predecessor agency, the Bureau of Fisheries, have carried on a biological study to discover why mackerel may be scarce one year and abundant the next, and to find, if possible, a means of managing the fishery to iron out the more extreme changes of abundance.

By towing fine-meshed nets through the surface waters from Chesapeake Bay to Cape Cod, between 1929 and 1932, Mr. Sette was able to collect the eggs and larval stages of the mackerel and to discover not only the location of the major spawning areas but the relative survival of the young fish produced in the different years. In one of the years covered by the survey--1932--only about one young mackerel survived for every 100,000 eggs spawned. Probable causes of this extremely high mortality were several: in that season the microscopic surface life on which the baby mackerel feed was scarce; also, the usual direction of the prevailing winds was reversed, causing a strong southerly draft of the surface currents and carrying the young mackerel out of the normal nursery area for the species.

Such unfavorable conditions result in very few young being added to the mackerel population. This fact is reflected in poor catches a few years later. When several unfavorable years occur consecutively, the mackerel fishery experiences one of its periodic depressions. On the other hand, when food for the young mackerel is plentiful and wind and water temperatures are suitable, a very large crop of young survives and mackerel again become abundant.

When it is possible to record the mortality of baby mackerel in enough additional seasons, Mr. Sette points out, biologists will be able to work out the size of the spawning stock needed to maintain high production in the mackerel fishery.

Titled "Biology of the Atlantic Mackerel of North America: Part I: Early Life History," the account of Mr. Sette's studies is published as Fishery Bulletin No. 38 of the Fish and Wildlife Service, and may be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., for 25 cents.

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UNITED STATES
DEPARTMENT OF THE INTERIOR
HAROLD L. ICKES, Secretary

FISH AND WILDLIFE SERVICE
IRA N. GABRIELSON, Director

FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES

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THE EFFECT OF TECHNOLOGICAL ADVANCES ON THE WESTERN NORTH ATLANTIC FISHERIES

By A. W. Anderson*

The fisheries of the Western North Atlantic have been prosecuted for more than four centuries. During this period, technological changes in the industry have had a profound effect on the grounds fished, as well as on the gear and vessels used and the products marketed. This is true particularly with respect to New England.

Although important technological changes have occurred in relatively recent years, there is reason to believe that we are on the threshold of developments that will change the character of the fishery and again will permit American vessels to seek the more distant banks which have been largely neglected since the decline of the salt-fish fishery.

The fishery for groundfish began as a fresh-fish industry because the catch was taken in inshore waters and landed fresh to be salted at shore stations. The uncertainties of sail and the need to land the fish in good condition necessarily limited the fishing to within a narrow radius of the shore station.

Later, the wealth of fish on the offshore banks was discovered. To prosecute this offshore fishery efficiently, a shift in the method of processing was necessary because the catch could not be landed while fresh. To overcome this difficulty, vessels were equipped to preserve their catches at sea. They left port loaded with salt and proceeded to the more distant banks, where fish were most abundant. The catch was preserved in salt as fast as it accumulated. Because spoilage had been inhibited, the length of voyage and the distance to the grounds were no longer important factors. Voyages to the well-stocked northern banks became commonplace, and the return could be delayed until a full fare had been secured. On shore, processing was limited to the further drying of the vessels' green-salted fish.

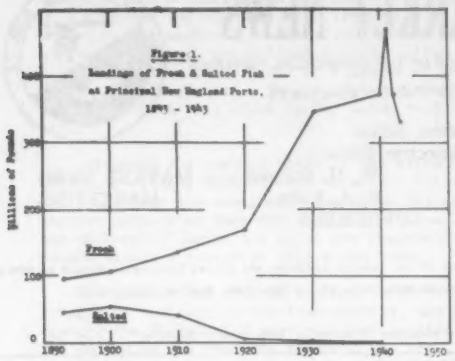
Salt fish is reported to have comprised 90 percent of the catch in colonial days and reigned supreme as a staple food product until late in the 19th century, when its position was threatened by the advent of an abundant supply of agricultural foods, the development of other domestic fisheries, and the increasing market for fresh fish.

A market for fresh fish always existed, but the fishing industry was not able to supply more than the coastal demand with a good quality product. A series of developments altered this situation and led in turn to changes within the industry to enable it to produce the ever increasing landings of fresh fish required.

Ice came into use on American fishing vessels as a preservative for the catch near the middle of the 19th century. Then rapid rail transportation, lower rail rates and improved refrigeration facilities expanded the market beyond the narrow coastal strip to which it had been limited. In the 90's, the landings of salt fish began to decline. In 1893, the volume of salt fish landed at Boston and Gloucester amounted to over 46 million pounds, while the fresh fish total was 96 million pounds. In 1941, almost 50 years later, salt fish landed

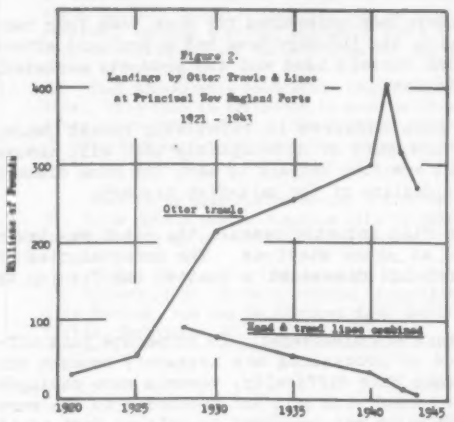
* Chief, Division of Fishery Industries, Washington 25, D. C.

at Boston, Gloucester, and Portland had dwindled to about 3 million pounds, while the fresh fish landings had mounted to almost ½ billion pounds (Fig. 1).



During this period, the continually increasing demand for fresh fish forced the industry to revise its fishing methods, improve its fishing gear and vessels, and develop better marketing and distributing facilities. Inadequate methods of preservation forced a withdrawal from distant banks because fish could not be maintained in a fresh condition during the length of voyage required to obtain a full and profitable fare. Vessels and gear were altered to produce more fish in shorter periods from the nearer banks. Sail gave way to steam, gas, and diesel engines as motive power. Sailing vessels decreased from 2,066 in 1880 to 5 in 1930, and none in 1940. Steam, too, is disappearing. Although there were 64 steam-powered craft in 1924, only 11 were listed as fishing in 1940. Meanwhile, motor-powered vessels numbered over 600.

The first otter trawler appeared in 1905 and the schooner dragger type was evolved about 1919. On grounds fished by otter trawls, the hand lines and trawl lines could not withstand the competition. In 1941, otter trawls took over 400 million pounds of fresh fish as compared with less than 1/10 that amount by hand and trawl lines combined (Fig. 2).

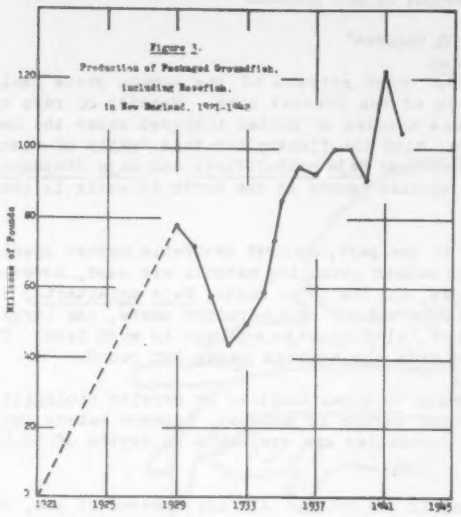


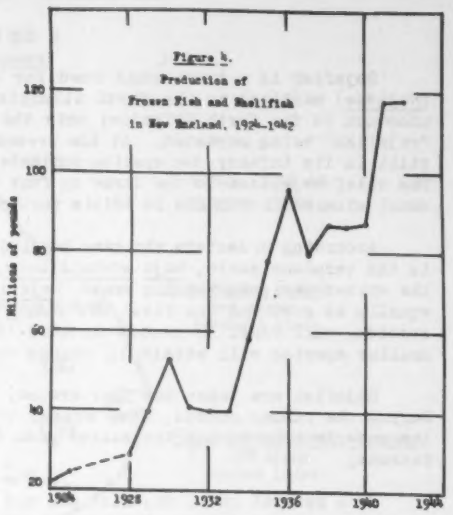
A host of other technological improvements aided the industry to develop this huge production. Vessels acquired fathometers to enable them to locate the grounds with greater ease and trawl with increased efficiency, while radio telephones apprised them of each other's catches and the state of the weather and the markets.

Marketing practices improved and set new patterns. The New England Fish Exchange was established in 1908 and the Boston Fish Pier completed in 1915. Filleting was introduced in 1921, skyrocketing the volume of packaged fish in New England from a few thousand pounds in that year to more than 122 million pounds of groundfish and rosefish in 1941 (Fig. 3). New freezing processes developed in the 20's created additional demand and forced production upward. In 1924, New England froze only 22 million pounds of fresh fish and shellfish. In 1942, the total was 118 million pounds (Fig. 4). Its production increased 6-fold, while the United States as a whole advanced only 70 percent.

Distribution, in turn, kept pace and opened wider markets with the increased use of telephone and telegraph, faster rail schedules, refrigerated motor trucks and improved containers.

What the future holds in store for the fisheries of the Western North Atlantic in the way of technological advances is not easy to predict. Improvements in gear and vessels are a matter of conjecture. Perhaps, mostly refinements are in order. These might include new types of otter boards which would reduce the towing effort, and changes in the design of trawls which would permit the taking of larger catches per drag. Synthetic fibres developed during the war may be capable of adding greatly to the efficiency of our present trawling gear.





Considerable improvement can be anticipated in vessels, particularly in motive power, range and handling qualities. Auxiliary equipment, however, offers possibilities for startling improvements in the fishing effort. Listening and other detecting devices, for instance, may be adapted to locate schools of fish.

Although gear and vessel developments may be uncertain, a trend toward the performance on shipboard of certain processing functions, now carried out on shore, seems inevitable. It may follow the pattern of the large factory ships used in some of our other fisheries. On the Pacific Coast, there are floating salmon canneries and crab canneries, and other vessels equipped as reduction plants. Many vessels carry refrigeration equipment to assist in preserving their fares, and California tuna clippers have long frozen their catches taken off Latin America.

In many of the world's fisheries, fully equipped vessels prepare finished fishery products at sea. Foreign vessels equipped to freeze their catches already have fished the Western North Atlantic. About 10 years ago, a large French trawler visited New England. It had installed freezing and refrigerating equipment, as did a large Italian trawler which fished the Grand Banks in 1940.

Perhaps the latest development of this nature is the 67-foot Pacific Coast fishing craft Soupfin which is equipped with freezing and refrigeration equipment. It made several otter trawling trips during 1943, during which a portion of the catch was filleted and frozen while at sea. If filleting, freezing, and storing the catch can be successfully accomplished on this small vessel, surely it indicates that similar ventures, possibly on a much larger scale, are certain to be carried out in the Western North Atlantic in the early part of the post-war period.

The market for fresh and frozen fishery products of good quality is relatively untouched insofar as our inland areas are concerned. To supply this demand, our vessels must again return to the more remote banks and their more prolific resources. This time, however, the preservative will not be salt. It is more apt to be faster vessels, improved gear and, most important--freezing and refrigerating equipment that will eliminate the disadvantages of distance and time, bringing the farthest of the northern banks once more to New England's doorstep.

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THE MARKETING OF RAJAFISH IN NEW ENGLAND

By Henry M. Bearse*

Rajafish is a trade name used for at least four species of the common skate family (Rajidae) marketed in the North Atlantic region at the present time. Species of rays are uncommon in the North Atlantic; only the various species of skates included under the name "rajafish" being marketed. At the present time, with the fishery for this family of fishes still in its infancy, two species dominate the catches: Raja stabuliforis and Raja diaphanes. The chief objection to the three or four other species common in the North Atlantic is their small size and low yield in edible portions.

According to dealers who have handled them in the past, the most desirable market species is the barndoor skate, Raja stabuliforis. When modern packaging methods are used, however, the writer believes the big skate, Raja diaphanes, and the briar skate, Raja eglanteria, are equally as good and the flesh has a more desirable color. The barndoor skate, the largest species, will reach 50 pounds or more in weight, although the average is much less. The smaller species will attain 14 pounds or more with the average below ten pounds.

Rajafish are taken the year around, according to notes compiled by Service biologists. During the summer months, they appear to be more common in shoaler, inshore waters, with the reverse true during the winter when large quantities are available in depths of 50-100 fathoms.

As a general rule, rajafish are not landed in the round. All are dressed at sea, the portion saved consisting of either the two pectoral fins or "wings" joined by a cartilaginous ridge or cut into separate pieces, as illustrated. Because the bony ridge is waste and cutting off the fins separately is less work, handling as separate pieces appears to be the more desirable method. (See page 5 for sketches.)

Rajafish may be sold to the trade familiar with the product in the form it is landed. This type of retail trade consists chiefly of buyers of English or Italian origin. As a result of publicity and development by the Service in cooperation with various State and private organizations, processors began to section or dress the fins in a manner similar to that shown in the second sketch. When handled in this way, the product can be packaged neatly and marketed readily. This method also makes quick freezing feasible. After a fin has been cut into portions, the skin may be removed from the dark or upper side, from both sides, or from neither side. If the skin is left on, parboiling is generally necessary to remove it. Methods of processing the rajafish for marketing are still in the developmental stage, but present indications are that a dressed and skinned product will be the final result.

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REHABILITATION OF MAINE ALEWIFE RUNS PLANNED

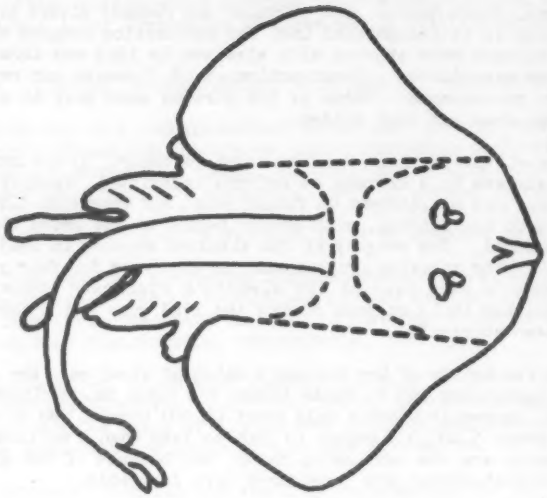
Production of alewives in Maine may be more than doubled as a result of recommendations for the improvement of this fishery submitted to the State by the U. S. Fish and Wildlife Service on the basis of a survey of Maine streams last season. Present catches of the alewife, a fish closely related to the shad and sea herring, are only about two million pounds a year in Maine, compared with four million in the 1890's. In New England, in general the decline has been even greater--from 12 million pounds to 3. Although alewives were formerly used chiefly for salting and smoking, there is now a good market for the canned product. The pack increased from 24,000 cases in 1940 to 77,000 in 1942 and was well over 100,000 last year. Further increases will depend largely upon restoration of the runs of fish wherever possible.

At the request of Commissioner Arthur Greenleaf of the Maine Sea and Shore Fisheries Department, Dr. George A. Rounsefell and Louis D. Stringer, biologists of the Fish and Wildlife Service, supervised a survey of 115 Maine streams--many of which once had large runs--to discover where it may be possible to restore conditions suitable for alewives.

The chief causes of the decline, the survey revealed, are impassable dams, poorly designed and maintained fishways for passage over dams, and excessive fishing. Alewives mi-

*Aquatic Biologist, Division of Fishery Biology, Cambridge, Mass.

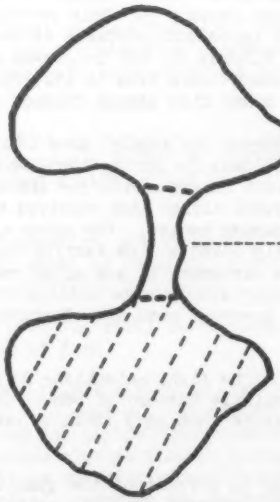
RAJAFISH
(Raja diaphanes)



WHOLE FISH AS
DRESSED AT SEA

Recommended method
cut along
straight lines

Usual method until recently
cut along
curved lines



AS LANDED

Called "saddle"
when joined here

Cut into long strips for
packaging. Long strips
may be cut in half

grate into coastal streams from the ocean each year to spawn--usually in ponds or small lakes--and free access to the spawning grounds is essential. Alewife catches in Maine can be restored to the 4,000,000 level, the Fish and Wildlife Service believes, by the adoption of a State program including the following: (1) measures to allow alewives to reach their spawning grounds; (2) proper management of the fishery to insure a sufficient number of spawners; (3) continuation of the stocking program carried out jointly last season by the State and Federal Governments.

The Pemaquid, Sheepscot, Saint George, East Machias, and Medomic Rivers are included in a list of 17 streams in which it is recommended that the restoration program should be concentrated. Nine of these streams were stocked with alewives in 1943 and three others will require stocking to get runs established. Construction of 18 fishways and repair or redesigning of three others are recommended. Three of the streams need work to clear away obstructions such as abandoned dams and rock slides.

One of the chief causes of over-fishing, the investigators report, is the long established custom of leasing alewife streams to a company or private individual, usually for only one season. The successful bidder has no interest in future runs, and excessive fishing results. The towns themselves should do the fishing, with proper regard to the brood stock, and then sell the fish, it is recommended. The progeny of the alewives stocked in 1943 will not return as spawners until 1947. The stocking program must be continued for four years in order to build up or establish runs in each year of the alewife's four-year cycle. A total of some 7,500 alewives were planted in 13 streams during the 1943 runs and a subsequent check showed that spawning had been successful.

Maine now takes about two-thirds of New England's catch of alewives. New Hampshire now has no runs of commercial importance and in Rhode Island the catch has declined from nearly 3,000,000 pounds to 20,000. Connecticut takes only about 40,000 pounds, and in Massachusetts the catch has fallen from about 5,000,000 pounds in 1905 to less than a million. The causes of the decline in these States are the same as in Maine, but because of the greater industrialization the chances of restoration are considered less favorable.

SHARK FISHERIES HAVE ACTIVE YEAR IN 1943

Concluding the busiest year on record, the shark fishery supplied three-fourths of the Vitamin A used in the United States in 1943 and provided choice steaks and fillets that were eaten by thousands of Americans who had never before thought of a shark as food, the Office of the Coordinator of Fisheries reported January 7. Only recently neglected as worthless, sharks have now become one of the most important products of the U. S. fisheries, largely because of their value as a source of Vitamin A, but in recent months increasingly prized as a food. One species--the soupfin shark--sold late in 1943 for a higher average price in the Seattle wholesale market than any other fish except Chinook salmon.

With the demand greater than fishermen can supply, more than a million and a half pounds of dressed soupfin shark were landed in Seattle during 1943--more than eight times as much as the preceding year. Chicago, important inland market for shark from both coasts, received 100,000 pounds. New York and other eastern cities have received shark meat from the Atlantic Coast, where Florida is the chief producing center. The catch of sharks usually amounts to about 15,000,000 pounds annually--mostly taken on the Pacific Coast--but in the past it has been common practice to throw away the carcasses at sea after removing the valuable livers. Use of the shark meat--which tastes surprisingly like haddock--began on a large scale only within the past year. In California, however, some use of sharks as food has been made for many years.

Although sharks are closely related to fish, scientists do not class them as true fish because their skeleton consists of cartilage instead of bone. There are more than 70 known species of sharks in North American waters, but only about a dozen are caught in important quantities.

Shark livers now make up more than 50 percent of the quantity of fish livers obtained for processing by the vitamin industry. However, because of the extremely high potency of the liver oils from certain species, sharks furnish about 75 percent of the Vitamin A produced in the United States. Most important commercial source of Vitamin A is the soupfin

shark, which has a very large liver. Soupfin liver oil has a higher Vitamin A potency than any other oil available in large quantities to U. S. fishermen, at certain seasons of the year running as high as 200,000 units per gram. Livers of grayfish (dogfish), a small kind of shark, yield a less potent oil—5,000 to 30,000 units per gram—and most other sharks average about 5,000. Cod liver oil, long the principal source of Vitamin A, yields about 3,000 units.

Domestic production of vitamin oils has increased greatly during the past two or three years because of the cutting off of European imports—chiefly from Norway--and the accelerated demand for Vitamin A for Government purchase and by civilian consumers.

DUTIES OF WFA AGENCIES REDEFINED AND PRICE OFFICE SET UP

To speed up War Food Administration operations, through more clearly defining administrative responsibilities and procedures, and eliminating duplication, Administrator Marvin Jones announced on January 22, changes in designations of some organizations within the Administration and assignments of responsibilities in several fields of operation. No fundamental change in organization is involved, the Administrator said. The Administrator's memorandum stating designations and responsibilities of agencies is excerpted as follows:

1. Hereafter the Food Production Administration and the Food Distribution Administration shall be known as the Office of Production and the Office of Distribution, respectively. The heads of these agencies shall continue to have the titles of Director of Food Production and Director of Food Distribution, respectively.

2. The Agricultural Adjustment Agency, the Farm Security Administration, and the Soil Conservation Service hereafter shall function as independent agencies within the War Food Administration, and the heads of these three agencies shall report directly to the Administrator, or the Assistant Administrators as the case may be.

3. The Office of Distribution shall be responsible for all procurement, stockpiling, storage, and distribution of food by the War Food Administration, including the distribution of food acquired by virtue of the operations of the several loan programs of the Administration, except that

(a) The Commodity Credit Corporation shall continue to procure and import food from the Dominion of Canada and sugar from the Caribbean area.

(b) The Commodity Credit Corporation shall continue to be responsible, until May 1, 1944, for such procurement and distribution programs as it is now administering, provided that on and after May 1, 1944, all such programs shall be administered by the Office of Distribution.

(c) The Commodity Credit Corporation shall make such distribution of food acquired by virtue of its loan programs or imported by virtue of its operations under subparagraph (a) hereof as may be requested by the Office of Distribution and approved by the Administrator.

(d) The Office of Production, acting through such agency in the field as may be designated by the Administrator, shall be responsible for the distribution of all food allocated for use as feed and other production facilities.

4. The Office of Distribution shall be responsible for the preparation of directives for the foreign procurement of food.

5. There is hereby established within the Administration the Office of Price. The Office of Price shall have supervision over all functions of the Administration relating to approval of maximum prices to be fixed for agricultural commodities or products, and relating to price support programs in connection with particular commodities. The Director of Price will prepare or review recommendations covering commodities to be supported and the levels and methods of support. The services of all agencies and personnel of the Administration shall be available to the Director of Price in carrying out this work. All dockets and formal correspondence between the Office of Price Administration or the Office of Economic Stabilization

and the War Food Administration relating to maximum price regulations or price support programs, whether such dockets or such correspondence originate in the Office of Price Administration, the Office of Economic Stabilization, or within the War Food Administration, shall, prior to submission to the Administrator for approval or other consideration, be transmitted to the Office of Price.

Temporarily, Mr. Ashley Sellers, Assistant Administrator, will serve also as the Director of Price.

6. As used in this memorandum, the term "food" shall have the meaning defined in Executive Order No. 9280, issued December 5, 1942.

LEE MARSHALL MADE DIRECTOR OF FOOD DISTRIBUTION

Lee Marshall is resuming active duty with the War Food Administration as Director of Food Distribution, it was announced January 14 by Administrator Marvin Jones. Mr. Marshall succeeds Roy F. Hendrickson who is to become Deputy Director of the United Nations Relief and Rehabilitation Administration. Formerly, Mr. Marshall served with the War Food Administration as Director of Materials and Facilities, in which capacity he cooperated with the War Production Board in setting up the 1944 program for a greater supply of farm and food machinery, repair parts, fertilizers, and other production materials. In the interim, Mr. Marshall has acted as consultant to the Administrator, and now returns to full time duty with WFA. He has been granted leave from his position as chairman of the board of the Continental Baking Company.

FOOD DISTRIBUTION REGULATION 3 AMENDED

Food Distribution Regulation 3, which requires that ship suppliers be licensed to buy set-aside and restricted food, was revised January 10, effective January 1, by the War Food Administration to remove from the schedules those foods no longer subject to food distribution orders and to add those now coming under such orders. Set-aside food is that portion of the food which is held or set aside for Government use by a manufacturer or authorized distributor under a Food Distribution Order. Restricted food refers to food on which civilian use is restricted or limited and Government agencies are permitted to buy in excess of the civilian quota. Designated food refers to certain foods which are in short supply and therefore require special clearance before a ship supplier can obtain them, as described in the Regulation.

Food schedules under FDR 3 will be revised periodically to keep them up-to-date with changes in food orders.

Fishery items listed on the revised schedules, together with the Food Distribution Order applying to each, are as follows:

SCHEDULE A - Set aside foods: None

SCHEDULE B - Restricted foods: Imported Salted Fish--Applicable Food Distribution Order: 72

SCHEDULE C - Designated foods: Canned fish and shellfish (Limited to Maine and California sardines, salmon, shrimp, and mackerel)--Applicable FDO: 44

WPB FORM 541 REPLACES PD-1A

Business firms and individuals who normally apply for priority assistance on WPB Form 541 (formerly PD-1A) for the acquisition of equipment or materials other than controlled materials, were warned January 20 by the War Production Board that effective February 1 only applications made on the new revised version of that form will be considered. The old form will be honored only until February 1. Ample supplies of the new form have been available in all WPB field offices since the first of the year. The new form may be identified by a listing of WPB field offices where, in accordance with indicated instructions, these applications are now to be filed.

As of February 1, all applications made out on the old form or applications filed with Washington rather than with the WPB field office nearest the person seeking priority assis-

tance, will be returned for re-filing. Applicants were urged by WPB to adhere to these instructions to save their time and the unnecessary delays in final action which improper filing will entail, WPB said. The handling of these applications in the field has been progressively stepped up as WPB field offices have assumed greater responsibilities in carrying out the WPB decentralization program.

DIESEL ENGINE PURCHASES CONTROLLED

To control the purchase of marine diesel engines and limit their use to essential purposes, the WPB announced on January 31, it has designated these engines as "Class Y Products." This means that a purchaser must get WPB approval before placing his purchase order. The classification affects yards that build or repair ships, and also operators of fishing and commercial craft in rivers, harbors, lakes, and in coastwise traffic.

The action was taken by amending the Scheduled Products Table for the Shipbuilding Division (Table 11) to General Scheduling Order M-293. It designates as Class Y Products the purchase orders of ship repair yards for main propulsion, auxiliary drive or emergency generator drive marine diesel engines for vessels not operated under the jurisdiction of the United States or Canadian Army or Navy, the War Shipping Administration, Wartime Merchant Shipping, Ltd., or Trafalgar Shipbuilding Co., Ltd. Class Y designation also is given to these engines for new vessels which are not for the account of the foregoing agencies or the Maritime Commission.

The amended order will affect chiefly the vessels under jurisdiction of the Coordinator of Fisheries and of the Office of Defense Transportation. It provides that purchase orders for these engines, other than those for the exempt agencies, must have WPB approval on Form WPB-1319.

PREFERENCE RATING FOR WORK GLOVES REQUIRED

Shortages of work gloves, and their importance to the war production program, have made it necessary to take precautionary measures for conserving available supplies, the War Production Board announced January 21. To eliminate waste and over-buying, war industries requiring work gloves in their operations are being instructed by WPB to file WPB Form PD-1A applications for preference rating in procuring work gloves. Applications are to be filed on a quarterly basis, and made by the first of the month preceding the calendar quarter during which deliveries are required. The quantities applied for must be restricted to minimum requirements, based on current average monthly consumption for the preceding three months, WPB said. In making application for preference rating for procuring work gloves it is essential that complete information be given on each of the following items:

(a) Description and quantity in dozens.
(b) Number of employees requiring work gloves.
(c) Average monthly consumption for preceding three months.
(d) Names of regular suppliers.
(e) Where possible, the brand name of glove required.
(f) Glove inventory.
(g) Quantity due on uncompleted orders.

Because of existing shortages, it is not possible to permit stockpiling of work gloves, WPB officials said. Gloves lying idle, awaiting issuance to employees may result in other critical war industry plants being slowed down, or stopped entirely because of a lack of work gloves. Applications for preference rating on work gloves required during the second quarter of 1944 should be filed between February 15 and March 1, with deliveries spread over April, May and June.

War industries are urged by WPB to adopt the following conservation measures in order to reduce consumption of work gloves and spread present available supplies.

1. Be sure employees use the right type of glove for the particular operation. If there is any question, consult glove manufacturers or WPB.
2. Require that used gloves be turned in when new ones are issued. This tends to prevent gloves from leaving the plant.
3. Soiled canton gloves should be laundered wet-wash.
4. Leather palm gloves should be cleansed of grease, grit, and grime through use of solvents. This will prolong life of the glove.
5. Minor damage to gloves should be repaired.
6. Impress upon all employees the seriousness of the present shortage, and the need for conserving work gloves.

USE OF RUBBER PERMITTED FOR CRAB TRAP FRAMES

Rubber Order R-1 as amended January 12 by the WPB permits the use of only synthetic inner tube scrap in the manufacture of covering for crab trap frames. This insulating covering is necessary in the operation of traps used in the Pacific Northwest crab fishery. Reference to this item is made under Code No. 22 of Schedule A to the Order R-1 as corrected January 12.

Sectional Marketing Reviews

FISHERIES OF MASSACHUSETTS

Recalling its century-old glory as the center of the world's whaling operations, New Bedford, Massachusetts, has now become the third ranking port for the handling of fresh fish in the United States. First and second places are held by Gloucester and Boston, respectively. One of the few fishing ports in the United States to show an increase in landings since the war began, New Bedford received a total of 62,000,000 pounds of fish and shellfish in 1943, compared with 58,000,000 in 1942. Although complete figures for earlier years are not available, the present volume is believed to be about double that of 1940.

The modern fishery boom in New Bedford is built on the flounder fishery, whereas her earlier maritime fame rested on whaling, at its peak in the 1850's. About half of all the fish now landed at this southern Massachusetts port are flounders—chiefly the species known as the yellowtail. With its yellowtail catches doubling and even tripling recent records, New Bedford is now the center of the U. S. flounder fishery, receiving half of all the flounders landed in New England ports, and about a quarter of the total U. S. catch. Present landings run from 25 to 35 million pounds a year, compared with 10 to 15 million pounds about 1940.

Growth of the New Bedford fisheries, while most other ports have been declining, is due chiefly to the fact that while many of the big trawlers that fish out of the larger ports have been requisitioned for military service, the New Bedford fisheries are carried on by a variety of smaller boats and the fleet has been able to maintain its size. Boats fishing out of New Bedford totaled about 135 last year, most of the fleet being small otter trawlers of from 5 to 50 gross tons. Boats of this type are chiefly engaged in the yellowtail fishery. About a dozen medium-size otter trawlers also operate out of New Bedford, in addition to a score of scallop draggers and a smaller number of harpooners.

Besides flounders, fish landed in important quantities at New Bedford include haddock, mackerel, cod, sea scallops, and eelpout. About 30 other species are caught in small quantities by New Bedford boats. No Man's Land, southwest of Marthas Vineyard, is one of the chief fishing grounds for the New Bedford fleet, which also operates in the South Channel and on Nantucket Shoals. The fishery is active throughout the year, but the largest landings are made during the summer months.

FISHERIES OF RHODE ISLAND

During the year 1942, a very decided let-up was apparent in both the number of men engaged and also in the production of fishery products in Rhode Island. This situation was due largely to many former fishermen working in defense industries and to the drafting of men into the armed forces.

However, as 1943 progressed, there was a very decided increase in the number of persons engaged in the fishing industry. While more men have been taken into the armed services, defense projects in this area have been completed and many of these workers have returned to their fishing occupations. This movement has been particularly noticeable in the quahog and otter trawl fisheries. Many boats began during 1943 to drag for yellowtail and whiting.

A new fishery was started in 1943 which promises to mean much to the Rhode Island fishing industry. This is the dredging for "black quahogs." These bivalves are taken from 3 to 6 miles off the coast in water from 8 to 15 fathoms deep. The shell is black in color and

as it is much more brittle than that of the common quahog, it is more easily broken in dredging. The meat is dark in color and has a sweetish taste, being somewhat stronger in flavor than the bay quahog. There is no limit by law to the day's catch, and this coupled with the fact that the Government is buying them in large quantities, has caused several crews of dredgers to fit out for this work. The price is not quite so high as for regular quahogs, but as there is no limit on the quantity taken, the fishery is proving profitable.

FISHERIES OF THE GULF STATES

Gulf shrimp production in January 1943 as compared with January 1942, showed only a slight decrease in the total number of barrels produced, according to the Service's representatives in that area. However, there was a large drop in the amount of shrimp used for canning, accompanied by a considerable increase in the shrimp used for other purposes. The following table shows the production of shrimp by reporting areas and probable utilization.

Area	CANNED		OTHER PURPOSES	
	Jan. 1944	Jan. 1943	Jan. 1944	Jan. 1943
	Bbls.	Bbls.	Bbls.	Bbls.
New Orleans	511	2,140	3,572	2,166
Houma	132	2,248	419	7
Morgan City	-	90	7,765	2,738
Mobile and Bayou Labatre	-	-	10	162
Biloxi	-	1,386	-	877
Galveston	-	-	32	1,144
Total	643	5,864	11,798	7,094

The total number of cases of canned shrimp reported by the Food and Drug Administration for plants covered by their inspection service stood at 381,165 standard cases for the 1943-44 season to the end of January. As last year, at the end of January, 540,637 cases had been packed, this was a decrease of 30 percent for the current season.

Fishermen of the Biloxi area were inactive in protest against price ceilings the entire month of January and the only production reported in that section was 85 barrels of oysters. The fishermen voted to go back to work under the regular ceilings after the War Labor Board and the Office of Price Administration refused to negotiate with them while they were on strike.

An unusually high demand for oyster shells has brought an important increase in the price of this byproduct, offsetting much of the higher cost of shucking and other additional wartime costs.

FISHERIES OF WASHINGTON AND OREGON

Normally light production of fishery products in the Pacific Northwest area was reported for January by the Service's Market News office at Seattle. In the early part of the month, there was considerable fishing for chum salmon and this species led the fresh fish receipts at Seattle in the first two weeks. For the month, however, the most important activities in this section were those of the shark and otter trawl fleets, particularly the soupfin shark fishery. Prices for the meat of this species ranged from 8½ to 20 cents per pound and landings became increasingly important in the last half of the month. Soupfin shark livers, reported to be selling at $6.00 to $6.50 per pound in the latter part of January, were bringing about $2.00 a pound more than they did a year earlier.

The first catches of Columbia River smelt in the current season were reported in the week ending January 8. Early arrivals of these fish in the Seattle market brought 24 cents per pound, but later in the month this price dropped to a range of about 9 to 17 cents.

Fresh Fish Trade

ELEVEN-MONTH LANDINGS AT BOSTON 44 MILLION POUNDS LESS THAN YEAR AGO

Fishery products landed at the ports of Boston and Gloucester, Mass., and Portland, Maine, during the month of November 1943, totaled 24,058,567 pounds valued at $1,527,535 to the fishermen, according to Current Fishery Statistics No. 99, released by the Fish and Wildlife Service. The November production was 160,000 pounds more than the same month the previous year, while the total weighted average price was 6.35 cents per pound as compared with 6.42 cents for November 1942.

The total landings for the first 11 months of 1943 amounted to 321,375,173 pounds, representing a decrease of 11 percent compared with the landings during the same months the previous year. The total weighted average price received during the period was 6.83 cents per pound compared with 5.07 cents in 1942. Landings at Gloucester during the first 11 months of 1943 were 7 million pounds greater than those of 1942, while Boston receipts dropped 44 million pounds.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	November 1943		October 1943		November 1942		Eleven months ending with-- November 1943		Eleven months ending with-- November 1942	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	4,495,653	8.13	3,178,118	8.05	1,181,212	8.90	41,634,937	8.92	42,355,092	5.94
Haddock	4,475,924	8.84	6,332,215	8.81	4,731,905	9.39	89,665,318	9.25	106,816,977	6.71
Hake	680,812	8.26	768,465	8.11	478,006	7.72	4,460,453	7.34	3,505,570	5.92
Pollock	5,398,816	4.48	1,497,929	4.48	7,247,043	5.69	15,058,789	6.42	20,217,885	5.16
Cusk	188,095	7.56	258,495	7.48	257,998	7.91	1,696,119	7.48	2,413,263	5.75
Halibut	5,599	18.00	7,519	18.22	5,593	34.08	164,919	23.64	472,273	19.21
Mackerel	395,890	12.18	2,698,320	10.01	2,974,335	6.81	36,710,655	6.49	28,445,726	5.47
Flounders:										
Gray sole	133,173	9.00	118,710	8.66	174,535	7.68	2,137,092	8.97	2,633,686	6.21
Lemon sole	6,480	10.99	65,320	10.98	54,505	16.79	1,102,411	10.96	1,390,000	10.02
Yellowtail	426,185	7.40	113,647	7.12	258,792	5.10	2,780,340	6.97	5,434,751	3.92
Blackback	86,320	8.83	67,155	8.73	99,881	6.90	1,205,629	8.10	1,251,153	5.92
Dab	202,751	6.80	196,403	6.32	125,003	5.39	2,882,819	5.96	2,609,670	4.15
Other	-	-	-	-	440	-	565	-	21,227	-
Swordfish	-	-	-	-	-	-	228,162	30.00	114,776	36.28
Rosefish	6,094,063	4.22	10,181,768	4.13	5,459,545	3.61	96,566,971	4.04	113,046,603	2.99
Tuna	-	-	-	-	-	-	-	-	7,108	9.44
Whiting	896,202	5.22	1,292,473	4.02	761,255	6.20	21,609,696	4.27	27,875,354	4.43
Wolffish	16,935	7.42	14,045	7.30	14,554	7.27	589,427	7.68	980,108	4.15
Scallops (meats)	34,190	35.00	48,076	35.00	36,063	41.29	699,492	45.21	478,031	31.53
Other, fresh	521,479	-	414,379	-	35,698	-	2,281,379	-	509,682	-
Total	24,058,567	6.35	27,253,037	6.55	23,896,363	6.42	321,375,173	6.83	360,578,935	5.07
By ports:										
Boston	11,946,196	7.68	11,493,039	8.08	11,663,669	8.07	142,825,886	8.82	187,192,609	6.32
Gloucester	11,304,027	5.03	14,811,142	5.45	11,251,805	4.96	160,888,130	5.30	153,616,280	3.78
Portland	808,344	5.14	948,856	5.07	980,889	3.70	17,661,157	4.71	19,770,046	3.25

*Weighted average of prices per pound paid to fishermen.

DECEMBER AND TWELVE-MONTH LANDINGS AT THREE PORTS LESS THAN IN 1942

Receipts of fishery products during December at the ports of Boston and Gloucester, Mass., and Portland, Maine, showed a decline of 19 percent when compared with landings of December 1942, and of 58 percent compared with November 1943, according to data published in Current Fishery Statistics No. 104 by the Fish and Wildlife Service. December landings totaled 9,987,887 pounds, valued at $563,868 to the fishermen. This represented an average price of 5.65 cents per pound, compared with 6.35 cents received in November and 8.35 cents in December 1942. The principal species landed during the month were rosefish and pollock—these two species accounting for 71 percent of the total. Only 149,349 pounds were landed at Boston during the month due to a tie-up of the fishing fleet at this port in protest against ceiling prices. Accordingly, the Gloucester fleet landed 92 percent of the total receipts at the three ports during December.

Total landings at the three ports for the year 1943 amounted to 331,363,060 pounds, valued to the fishermen at $22,520,198. Compared with 1942, this was a decline of 11 percent in volume, due for the most part, to the following decreases in receipts: haddock, 20 million pounds; rosefish, 14 million pounds; pollock, 8 million pounds; and whiting, 6 million pounds. Mackerel deliveries increased 8 million pounds. The total weighted average value for 1943, 6.80 cents per pound, compared with a figure of 5.18 cents per pound for 1942.

Considering the landings by ports, receipts at Boston and Portland decreased 27 and 11 percent, respectively, from the previous year, while those at Gloucester increased 8 percent.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	December 1943		November 1943		December 1942		Twelve months ending with-- December 1943		December 1942	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	884,408	8.20	4,495,653	8.13	904,978	10.55	42,419,345	8.90	43,260,070	6.04
Haddock	527,911	8.96	4,475,924	8.84	2,982,219	11.14	90,193,229	9.25	109,799,196	6.83
Hake	362,484	7.44	680,812	8.26	218,015	9.80	4,822,937	7.35	3,723,585	6.15
Pollock	2,316,328	6.91	5,398,816	4.48	5,175,272	7.64	17,375,117	6.49	25,393,157	5.66
Cusk	40,824	7.37	188,095	7.56	98,932	9.02	1,736,943	7.48	2,512,195	5.88
Halibut	388	19.85	5,599	18.00	2,405	42.20	165,307	23.63	474,678	19.33
Mackerel	-	-	395,890	12.18	57,990	9.12	36,710,655	6.49	28,503,716	5.48
Flounders:										
Gray sole	97,894	8.82	133,173	9.00	117,120	10.78	2,234,986	8.97	2,750,806	6.40
Lemon sole	-	-	6,480	10.99	22,085	20.41	1,102,411	10.96	1,412,085	10.18
Yellowtail	159,463	7.34	426,185	7.40	178,900	7.28	2,939,803	6.99	5,613,651	4.02
Blackback	57,824	9.27	86,320	8.83	83,685	10.17	1,263,453	8.16	1,334,838	6.19
Dab	100,202	6.31	202,751	6.80	153,590	8.23	2,983,021	5.97	2,763,260	4.38
Other	-	-	-	-	4,170	-	565	-	25,397	-
Swordfish	-	-	-	-	-	-	228,162	30.00	114,776	36.28
Rosefish	4,765,746	4.16	6,094,063	4.22	2,100,361	4.34	101,332,717	4.05	115,146,964	3.01
Tuna	-	-	-	-	-	-	-	-	7,108	9.44
Whiting	88,949	5.14	896,202	5.22	233,817	6.97	21,698,645	4.27	28,109,171	4.45
Wolffish	8,455	6.04	16,935	7.42	14,594	8.46	597,882	7.66	994,702	4.21
Scallops (meats)	80	40.00	34,190	35.00	27,671	49.53	699,572	45.21	505,702	32.52
Other, fresh	576,931	-	521,479	-	13,166	-	2,858,310	-	522,848	-
Total	9,987,887	5.65	24,058,567	6.35	12,388,970	8.35	331,363,060	6.80	372,967,905	5.18
By ports:										
Boston	149,349	7.19	11,946,196	7.68	7,494,579	9.60	142,975,235	8.82	194,687,188	6.45
Gloucester	9,210,624	5.60	11,304,027	5.03	4,124,681	6.71	170,098,754	5.32	157,740,961	3.86
Portland	627,914	5.96	808,344	5.14	769,710	4.94	18,289,071	4.76	20,539,756	3.31

*Weighted average of prices per pound paid to fishermen.

CHICAGO RECEIPTS OF FISH AND SHELLFISH DECLINE DURING DECEMBER

Receipts of fresh and frozen fish and shellfish during December showed a substantial decline from November for most varieties, the Service's Chicago Market News office reported. The month marked a transition period in some producing areas from fall to winter fishing with an attendant change of gear, accounting in considerable measure for the reductions. An upward trend in receipts of frozen halibut and salmon offset to some extent the shortage of other items. Lack of fresh, frozen and filleted salt-water fish from the Eastern seaboard was an effect of the tie-up of North Atlantic fishing vessels. December receipts compared to December 1942 represented a materially increased production of most species. The 12-month total of 84,000,000 pounds received during 1943 was 23 percent greater than the 1942 total, a further indication of the rapidly growing importance of Chicago as a principal marketing and distribution center.

Although imports from Canada during December 1943 were generally heavier than for November, arrivals from the six largest producing States, with the exception of Washington, showed substantial declines. Reduction in supplies from the following States contributed the major portion of the month's decline: shrimp from Louisiana; fresh, frozen, and filleted fish from Massachusetts; and lake herring, lake trout, and whitefish from Michigan, Minnesota, and Wis-

consin. Frozen halibut and salmon from Washington and British Columbia, and fresh and winter-caught fresh-water fish from the Canadian Prairie Provinces contributed in large part to December's increase for these particular producing areas.

While there was a general reduction in December from November totals in the receipts via all classes of carriers, a comparison of the 12-month receipts for 1943 with 1942 shows a 24 percent decline in truck shipments and an increase in express and freight usage of 82 and 25 percent, respectively.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	December 1943	December 1943 compared with		12 months Jan.-Dec. 1943	12 mos. 1943 compared with 12 mos. 1942	12 months Jan.-Dec. 1942
		Nov. 1943	Dec. 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	3,355,000	-17	+ 10	42,412,000	+ 18	35,913,000
Salt-water fish	2,464,000	+ 1	+ 34	29,916,000	+ 37	21,913,000
Shellfish, etc.	1,205,000	-38	+ 18	11,706,000	+ 13	10,341,000
Total receipts	7,024,000	-17	+ 19	84,034,000	+ 23	68,167,000
Important Items:						
Blue pike	378,000	-17	+656	1,667,000	+118	763,000
Carp	447,000	+31	+ 45	4,419,000	+ 70	2,594,000
Lake herring	607,000	-28	+ 7	4,100,000	+ 15	3,568,000
Lake trout	374,000	-59	- 9	7,002,000	+ 9	6,417,000
Sucker	243,000	+29	+179	2,902,000	+ 64	1,773,000
Whitefish	168,000	-33	- 33	4,671,000	+ 37	3,411,000
Yellow pike	318,000	+54	+ 36	3,733,000	+ 63	2,297,000
Cod	246,000	-36	+165	2,627,000	+ 78	1,478,000
Halibut	748,000	+15	- 14	11,436,000	+ 27	8,977,000
Rosefish fillets	197,000	-25	+ 44	2,689,000	- 28	3,715,000
Salmon	470,000	+63	+ 70	2,505,000	+ 19	2,104,000
Shrimp	960,000	-43	+ 39	8,793,000	+ 24	7,119,000
Leading Sources:						
Louisiana	692,000	-34	+ 31	5,343,000	+ 14	4,696,000
Massachusetts	649,000	-32	+ 30	8,913,000	+ 11	8,013,000
Washington	562,000	+25	+ 55	3,669,000	+111	1,741,000
Wisconsin	924,000	-13	+ 15	9,257,000	+ 8	8,596,000
British Columbia	775,000	+30	0	10,707,000	+ 15	9,338,000
Domestic total	4,957,000	-27	+ 20	57,066,000	+ 20	47,694,000
Imported total	2,067,000	+25	+ 16	26,968,000	+ 32	20,473,000
Transported by:						
Truck	1,685,000	-25	- 13	18,898,000	- 24	24,937,000
Express	1,900,000	-28	+ 48	35,355,000	+ 82	19,448,000
Freight	3,439,000	- 3	+ 27	29,781,000	+ 25	23,782,000

VESSEL TIE-UP CAUSES BIG DROP IN NEW YORK RECEIPTS

Receipts in the New York salt-water market for December showed a decrease of 35 percent as compared with November, and a decrease of 9 percent from December 1942 figures, according to the Service's Market News office in New York. The decrease was due to the protest tie-up of fishing vessels during the entire month. Had this market not received greatly increased quantities of several varieties from southern points, the percentage of decrease would have been much higher.

Spanish mackerel receipts increased 180 percent over November 1943 and 340 percent over December 1942. Bluefish and croakers, less important items, increased markedly, but mullet, which had been received in liberal quantity from Florida during November, fell off during December, due to the closed season from December 1 to January 20 on this variety. Shellfish fell off 17 percent from November receipts, but increased 7 percent over December 1942. Due mainly to very cold weather during the week of December 13 to 18, the month's receipts of clams were considerably below normal for December.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	December 1943	Dec. compared with Nov. 1943	Dec. compared with Dec. 1942	November 1943	December 1942
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	8,948,000	- 43	- 18	15,799,000	10,856,000
Shellfish, etc.	6,143,000	- 17	+ 7	7,431,000	5,765,000
Total receipts	15,091,000	- 35	- 9	23,230,000	16,621,000
Important Items:					
Cod	662,000	- 70	- 23	2,195,000	855,000
Flounders:					
Blackbacks	543,000	- 71	+ 14	1,860,000	477,000
Yellowtail	667,000	- 44	- 75	1,190,000	2,650,000
Haddock	44,000	- 96	- 90	1,221,000	454,000
Mackerel	313,000	- 69	- 58	1,003,000	744,000
Smelt	455,000	+ 40	- 8	326,000	497,000
Scup	201,000	- 23	+118	261,000	92,000
Spanish mackerel	872,000	+180	+340	311,000	198,000
Whiting	1,037,000	- 40	+ 10	1,717,000	939,000
Clams, hard	1,785,000	- 28	+ 7	2,479,000	1,673,000
Lobsters	531,000	+ 20	+ 24	441,000	429,000
Shrimp	1,535,000	- 28	+ 19	2,135,000	1,286,000
Arrivals By:					
Fishing vessels	-	-	-	1,557,000	946,000
Truck, freight, and express	15,091,000	- 30	- 4	21,673,000	15,675,000

*Excluding imports entered at New York City.

GULF FISHERY PRODUCTION IN 1943 SHOWS LITTLE CHANGE FROM 1942

With the exception of hard crabs, the most important fishery products on the Gulf area were produced at about the same rate in 1943 as in 1942, according to the Service's Market News office at New Orleans. Production in December was considerably below November for all items except oysters. Oysters showed a seasonal increase, due to the opening of the canning season.

Production of Fishery Products in the Gulf States*

Item	Unit	Dec. 1943	December 1943 compared with Nov. 1943	December 1943 compared with Dec. 1942	12 months Jan - Dec 1943	Compared with 12 months 1942	12 months Jan.-Dec. 1942
			Percent	Percent		Percent	
Shrimp:							
For canning	Bbls.	6,611	- 61	-59	138,874	-26	187,285
Other	"	19,855	- 50	+26	251,394	+45	173,051
Total	"	26,466	- 54	-17	390,268	+ 8	360,336
Oysters:							
For canning	"	2,470	+707	-44	507,300	-11	567,206
Other	"	34,957	+ 7	- 3	298,641	+22	244,032
Total	"	37,427	+ 13	- 8	805,941	- 1	811,238
Hard crabs	Lbs.	233,000	- 61	+33	8,847,000	-37	14,148,000
Crab meat, fresh cooked	"	25,000	- 64	+25	1,029,000	-29	1,450,000
Salt-water fish	"	518,000	- 57	-12	6,697,000	+11	6,039,000
Fresh-water fish	"	38,000	- 22	+46	653,000	+25	521,000

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

SEATTLE FISH RECEIPTS MAKE LARGE GAIN IN 1943

Total receipts of fresh and frozen fishery products at Seattle during 1943 amounted to 83,896,000 pounds, according to the Service's local Fishery Market News office. This represents an increase of 19 percent over 1942. Halibut receipts of over 24 million pounds were more than 5 million pounds above the 1942 total, representing the greatest single increase. Although vessel landings of halibut at Seattle declined nearly 2 million pounds, shipments of fresh and frozen halibut from Alaska and British Columbia increased almost 7 million pounds. Other items which increased during the year were flounders and sole, which gained over 2 million pounds; lingcod, which was up nearly 3 million pounds; and rockfish, which increased over 2½ million pounds. Salmon receipts at Seattle showed an alarming decline. Total receipts of all species of fresh and frozen salmon amounted to 17,230,000 pounds, a

decline of 28 percent, or more than 6½ million pounds less than the 1942 total. Failures of the fall salmon runs in Puget Sound and the Columbia River were responsible for most of this drop. Shipments of frozen salmon from Alaska were reduced nearly ½ million pounds.

Seattle receipts of fresh and frozen fish during December totaled nearly 5½ million pounds. This represents a decline of 26 percent compared with the previous month, but is an increase of more than 1 million pounds, or 30 percent over December 1942. Items received in larger quantities than in December 1942 were fresh-shucked Pacific oysters, chum salmon, flounders, crabs, and dogfish livers. Shipments of frozen fish from Alaska also increased.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	December 1943	December 1943 compared with		12 months Jan.-Dec. 1943	12 mos. 1943 compared 12 mos. 1942	Jan.-Dec. 12 months 1942
		Nov. 1943	Dec. 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Total fish and shellfish	5,337,000	-26	+ 30	83,896,000	+ 19	70,711,000
Important Items:						
Flounders	248,000	-49	+ 65	9,956,000	+ 29	7,712,000
Halibut	1,919,000	+88	+117	24,383,000	+ 28	19,121,000
Lingcod	205,000	-20	+ 15	8,676,000	+ 50	5,766,000
Rockfish	243,000	-11	+ 91	4,483,000	+150	1,791,000
Sablefish	209,000	-64	+ 6	5,198,000	+ 21	4,307,000
Salmon:						
Chum	312,000	-84	+192	3,163,000	- 49	6,150,000
Silver	422,000	-51	- 63	4,917,000	- 20	6,166,000
Oysters, Pacific, shucked	377,000	- 9	+148	2,486,000	+115	1,158,000

*Halibut and shark fleets and receipts from local and all other sources.

OPA SETS RETAIL PRICE MARK-UPS FOR FRESH FISH SALES

To pass on to the consuming public the reductions in fish and seafood prices which already have been achieved at the fishermen's level and in wholesale stages prior to retail, the Office of Price Administration on January 14 announced a schedule of flat, nation-wide, cents-per-pound mark-ups over net cost by which retailers now must determine their maximum prices for fish. This move should bring about a return to approximately the 1942 retail average. It is expected that the new schedule will not mean an increase in any individual case. Up until now, OPA had required that retail maximum prices were to be determined by application of the individual retailer's customary mark-up. OPA has previously admitted, however, that this system has not been satisfactory. Surveys have shown retail prices advancing in an inflationary manner even after imposition of fisherman and wholesale controls. Exact savings in any city or store cannot be stated, since fish prices have varied exceedingly from store to store under the previous form of control.

Under the regulation (Maximum Price Regulation 507--Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail--effective January 27), the flat, cents-per-pound mark-ups will be applied much as the percentage mark-ups are applied to groceries and vegetables under OPA's now familiar over-all mark-up regulations for wholesale and retail grocers. The cents-per-pound mark-up will vary according to the kind of fish, the dressing of that fish and the group of retail stores in which it is sold. (For the purposes of this regulation, OPA's regular four groupings of retail stores have been lumped into Group 1 and Group 2, with one set of mark-ups, and Group 3 and Group 4 with another. Groups 1 and 2 combine all independent stores having a gross annual volume of less than $250,000; Groups 3 and 4, all chain stores and independents having a volume of more than $250,000.)

The mark-ups are provided for those 45 species of fish and for shrimp and scallop previously brought under control at other levels. Besides applying to retail stores, the regulation also covers sales by retail route sellers and wagon retailers.

The data upon which the mark-ups were established was gathered by the Bureau of Labor Statistics and, further, was obtained by OPA in industry conferences, of which many were held prior to the action. The BLS statistics, for instance, were compiled from 735 schedules submitted by 718 reporters retailing fish in 17 cities. The reporters included combination stores, fish markets, chain organizations, and super-markets, representing 4,100 stores.

The actual prices will vary from city to city depending upon the actual costs of transporting the fish to each point. It is to these costs that the retailer adds the mark-ups.

Incorporating many now familiar features of OPA's retail grocery regulations, with slight variations, such as those on recalculation of perishables, on transportation allowances, on posting of prices, etc., the regulation also has provisions peculiar to the fish trade. For instance, while cents-per-pound mark-ups are provided both for whole fish sold as purchased and for fillets and steaks sold as purchased, it is true that many retailers purchase their fish whole and then fillet it or cut their own steaks prior to offering for sale. In such an instance, the retailer determines his maximum price by adding to the wholesale price for fillets or steaks of the variety involved, the mark-up allowed for fillets sold as purchased. The same thing holds true where the retailer, for instance, processes some seafood by changing its form to headless, headless and veined, peeled, or peeled and veined. MPR 507 follows:

(Document No. 2681)

PART 1364—FRESH, CURED AND CANNED MEAT AND FISH PRODUCTS

[MPR 507]

CEILING PRICES OF CERTAIN FRESH FISH AND SEAFOOD SOLD AT RETAIL

In the judgment of the Price Administrator, it is necessary, in order to effectuate the purposes of the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, that maximum prices be established for the sale of certain fresh fish and seafood at retail.

So far as practicable, the Price Administrator has consulted and advised with representative members of the industry which will be affected by the regulation. In the judgment of the Price Administrator, prices established are generally fair and equitable and will effectuate the purposes of the Act. The prices established are not below the average retail prices of fresh fish and seafood in the year 1941.

Such specifications and standards as are used in this regulation were, prior to such use, in general use in the trade or industry affected, or insofar as they were not in general use, their use is essential to effectuate price control, and there is no effective alternative.

A statement of the considerations involved in the issuance of the regulation has been issued herewith and filed with the Division of the Federal Register.*

§ 1364.352 *Ceiling prices of certain fresh fish and seafood sold at retail.* Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, Maximum Price Regulation No. 507 (Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail), which is annexed hereto and made a part hereof, is hereby issued.

AUTHORITY: : 1364.352 issued under 56 Stat. 23, 765; Pub. Law 151, 78th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681.

MAXIMUM PRICE REGULATION 507—CEILING PRICES OF CERTAIN FRESH FISH AND SEAFOOD SOLD AT RETAIL

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ARTICLE I—PURPOSE AND SCOPE OF THE REGULATION

SECTION 1. *What this regulation does.* This regulation fixes new ceiling prices for domestic and imported fresh fish and seafood items listed in Table A, for all retail stores, retail route sellers and wagon retailers. These new ceiling prices are to be used instead of the ceiling prices figured under any other price regulation or order issued by the Office of Price Administration (hereinafter called OPA), except as otherwise provided in any order fixing dollars-and-cents ceiling prices which has been or which may be issued by the OPA pursuant to Revised General Order No. 51.[1]

SEC. 2. *What stores are covered by this regulation and how you find out what group you are in.*—(a) *What stores are covered.* Your store is covered by this regulation if you are a retailer who buys and resells food products, for the most part to ultimate consumers who are not commercial, industrial or institutional users. Ceiling prices for sales to hotels, boarding houses, restaurants, institutions and other eating places selling or furnishing meals are the ceiling prices fixed by Maximum Price Regulation No. 418.[2] Nevertheless, any person may, during any month, use the ceiling prices fixed by this regulation in selling to eating places, if 80% or more of his total sales of fresh fish and seafood during the previous calendar month were sales at retail to ultimate consumers. Retail route sellers and wagon retailers shall, for the purposes of this regulation, regard themselves as stores, and figure their ceiling prices as such.

(b) *What are Groups 1, 2, 3 and 4 stores.* For the purposes of this regulation, Groups 1, 2, 3 and 4 stores are defined as follows:

(1) *Group 1.* Your store is in Group 1 if it is an "independent" store with "annual gross sales" of less than $50,000.

(2) *Group 2.* Your store is in Group 2 if it is an "independent" store with "annual gross sales" of $50,000 or more, but less than $250,000.

(3) *Group 3.* Your store is in Group 3 if its "annual gross sales" are less than $250,000, and if it is not an "independent" store.

(4) *Group 4.* Your store is in Group 4 if its "annual gross sales" are $250,000 or more.

(5) *Independent store.* Your store is an "independent" store if it is not one of four or more stores under one ownership whose combined "annual gross sales" are $500,000 or more.

(c) *How to post a sign of the group your store is in.* At all times, you must have posted a sign showing the group your store is in under this regulation (reading "OPA–1", "OPA–2", "OPA–3" or "OPA–4", whichever applies to you), or you must have posted a sign which the OPA may furnish you. However, you may post the sign of another group, if you are permitted to do so under any order issued under Revised General Order No. 51. The sign must be posted so that it can be clearly seen by your customers.

SEC. 3. *How and when you figure your ceiling prices for fresh fish and seafood—*

*Copies may be obtained from the Office of Price Administration.

[1] 9 F.R. 406.

[2] 8 F.R. 9366, 10086, 10513, 10939, 11734, 11687, 12468, 12233, 12688, 13307, 13182, 13303, 14042, 14475, 14616, 15357, 15430, 16131, 16293, 16296.

(a) *General rule.* Your ceiling price for each item of fresh fish and seafood (that is, for each kind, size, and style of dressing or preparation), listed in Table A shall be the total of (1) the "net cost" of the largest delivery of the item received by you during the preceding seven-day period if you are a Group 1 or 2 store, or the weighted average "net cost" of all deliveries of the item during the preceding seven-day period if you are a Group 3 or 4 store, plus (2) the mark-up given your group for the item in Table A.

(b) *When you must figure your ceiling prices.* By the opening of business on January 27, 1944, you must have figured your ceiling price for each item of fresh fish and seafood listed in Table A which you have in stock at that time. These ceiling prices must be checked each week after January 27, 1944, and changed on Thursday of each week for any item, if your "net cost" of that item has changed in the preceding seven days. Never change your ceiling price on any day but Thursday.

For any item which you receive for the first time, or which you have not received during the preceding seven days, you must figure your ceiling price as soon as you receive it and before you make any sales, using the "net cost" of that first delivery. On each Thursday after that, you must treat the item as you would any other item of fresh fish and seafood covered under this regulation.

Stores under one ownership pricing from a central point may refigure ceiling prices for items so priced, based on the "net cost" of deliveries received during the seven days preceding Tuesday of each week. These prices must not be put into effect until the following Thursday.

SEC. 4. *Directions for figuring ceiling prices for fresh fish and seafood*—(a) *"Net cost"*—(1) *Provisions applicable to all stores.* (i) Your "net cost" will be the amount you paid your supplier, less all discounts except the discount for prompt payment, plus all transportation charges you paid to transport the item to your usual receiving point, which may include costs for icing and refrigeration in transit, but which may not include costs for local trucking and local unloading.

(ii) Your "net cost" must be based on purchases delivered to your usual receiving point.

(iii) Your "net cost" must be figured on the basis of a per pound selling unit. Always figure "net cost" to three decimal places. Do not round out any fractions until you have added your mark-up.

(iv) You may never use as "net cost" the cost of a purchase from another retailer, and you must never figure your "net cost" on a purchase made at a cost higher than your supplier's ceiling price.

(2) *Provisions applicable to Groups 1 and 2 stores*—(i) *"Net cost" of largest delivery.* If you are a Group 1 or 2 store, to figure your ceiling price, you must first find the "net cost" of the largest delivery received by you of the item during the seven-day period before the Thursday for which you are figuring your price. If there are two or more of such largest deliveries of the same quantity, use the most recent of these deliveries.

(ii) *Use of weighted average "net cost" instead of "net cost" of largest delivery.* If you are a Group 1 or 2 store, you may use the weighted average "net cost" of all deliveries during the seven-day period, instead of using the "net cost" of the largest delivery during that period. If you figure "net cost" in this manner, however, you may not use the "net cost" of the largest delivery during the preceding seven-day period for any of the items listed in Table A.

(3) *Provisions applicable to Group 3 and 4 stores.* If you are a Group 3 or 4 store, your "net cost" will be the weighted average "net cost" of all deliveries of the item to you during the seven-day period before the Thursday for which you are figuring your price, except that stores under one ownership who price from a central point may use the weighted average "net cost" of deliveries received during the seven days preceding Tuesday of each week.

(b) *Mark-up.* Turn to Table A to find the mark-up for the item given your group of store.

(c) *Ceiling prices.* Your ceiling price will be the total of your dollars-and-cents mark-up added to your "net cost". Where this calculation results in a fraction of a cent, the figure must be reduced to the next lower cent if the fraction is less than ½ cent, and may be increased to the next higher cent, if the fraction is ½ cent or more.

If you sell an item in a quantity other than the selling unit given in Table A, you must reduce or increase your price proportionately. If figuring a price for a quantity different from the "selling unit" results in a fraction of a cent, you may charge the next higher cent.

SEC. 5. *Prices which you must post*—(a) *Ceiling prices.* At all times, you must have your ceiling price for each item covered by this regulation clearly shown at the place where you offer the item for sale. You do not have to describe this price with the words "ceiling price".

(b) *Selling prices.* If your selling price of any item is lower than your ceiling price you must also post this selling price directly below your ceiling price.

SEC. 6. *Indirect price increases prohibited.* You must not evade any of the provisions of this regulation or any order issued pursuant to it by any scheme or device. You must not, as a condition of selling any particular item, require a customer to buy anything else. Any such evasion is punishable as a violation of this regulation.

SEC. 7. *Prohibitions.* On and after January 27, 1944, if you sell or deliver, or offer to sell or deliver at a price higher than your ceiling price fixed by this regulation or any order issued pursuant to it, or if you otherwise violate any provisions of this regulation or any order issued pursuant to it, you are subject to the criminal penalties, civil enforcement actions, license suspension proceedings, and suits for treble damages provided for by the Emergency Price Control Act of 1942, as amended. Also, any person who, in the course of trade or business, buys from you at a price higher than your ceiling price, is subject to the criminal penalties and civil enforcement actions provided for by that act.

SEC. 8. *Sales slips and receipts.* If you have customarily given a purchaser a sales slip, receipt or similar evidence of purchase, you must continue to do so. Furthermore, regardless of your custom, you must give any customer who asks for it a receipt showing the date, your name and address, and each item sold and the price you charged for it.

SEC. 9. *Records.* After January 26, 1944, you must keep for one year after you receive them all your invoices, freight bills, and other records showing the price you paid and the date you received delivery of each item covered by this regulation.

You are required to show all your invoices on request of any OPA representative, and to furnish on request of any OPA representative a written record of your ceiling price in effect at any particular time or times for any or all of the items covered by this regulation. You must also keep available for inspection by any OPA representative the records you used in deciding what group your store is in.

Stores under one ownership pricing from a central point must also keep available at all times in each store a list showing the current selling price, as set at the central point, of each item so priced. These price lists must be kept in each store for one year, or, in the alternative, must be kept in each store for thirty days, and thereafter for a period of eleven months in the warehouse from which the items are delivered to the store, and must be shown, on request, to any OPA representative.

SEC. 10. *Licensing.* The provisions of Licensing Order No. 1,[3] licensing all persons who make sales under price control, are applicable to all sellers subject to this regulation. A seller's license may be suspended for violations of the license or of one or more applicable price schedules or regulations. A person whose license is suspended may not, during the period of suspension, make any sale for which his license has been suspended.

SEC. 11. *Notice of dollars-and-cents ceiling prices.* From time to time the OPA may, by order issued pursuant to Revised General Order No. 51, fix in your region or community, dollars-and-cents ceiling prices for some or all of the items under this regulation. When these dollars-and-cents prices are fixed, you may not thereafter sell at higher prices, and those orders may provide that such prices replace the ceiling prices which you have under this regulation. If such orders do

not provide that they replace your prices under this regulation, you must continue to figure your prices under this regulation.

SEC. 12. *Further provisions supplementing or explaining this regulation.* From time to time, the Price Administrator may, by amendment, issue further provisions which will supplement the provisions of this regulation or explain the rights and duties of buyers and sellers under it. These further provisions will become part of this regulation and may be added as paragraphs to this section.

ARTICLE II—SPECIAL PRICING PROVISIONS

SEC. 13. *Additions for Groups 3 and 4 stores for delivery from warehouse to store.* If you are a Group 3 or 4 store, and your store is located at a distance of 125 miles or more from your warehouse, which is your usual receiving point, you may, in figuring your ceiling price for an item delivered from the warehouse to your store, add to your "net cost" for the item whichever of the following amounts applies:

(a) If the store is located at a distance of from 125 through 199 miles from such warehouse, you may add 1% of your "net cost".

(b) If the store is located at a distance of from 200 through 299 miles from such warehouse, you may add 2% of your "net cost".

(c) If the store is located at a distance of from 300 through 399 miles from such warehouse, you may add 3% of your "net cost".

(d) If the store is located at a distance of 400 miles or more from such warehouse, you may add 4% of your "net cost".

SEC. 14. *Additions allowed for deliveries made by "fish stores".* (a) If you are a "fish store" and you deliver to your customer's home or place of business any of the items covered by this regulation, you may add to the total value of the delivery, as a separate charge, whichever of the following amounts applies:

Value of delivery:	Additions allowed
$0.00 to $ .99	no addition
$1.00 to $1.99	10¢
$2.00 to $2.49	15¢
$2.50 to $3.49	20¢
over $3.50	25¢

(b) If you make such deliveries and add such charges, you are required to keep for one month a copy of each sales slip or invoice, itemizing clearly your prices for the items delivered and the amount of the delivery charges permitted under the provisions of this section.

SEC. 15. *How you figure your ceiling price for items which you "process"—*(a) *Fresh fish*—(1) *"Net cost."* If, prior to offering any item of fresh fish for sale, you "process" it by changing its form to either drawn, dressed, dressed and skinned, fillets, cuts or steaks (sliced), you will figure your "net cost" as though you had purchased the item already processed. Your "net cost" for any style of dressing is the price, fixed at the time you process it, for that style of dressing in Maximum Price Regulation No. 418, as listed in the table of prices covering your supplier's sale to you. If the item which you "process" is one which you purchased from a producer under Table A in Maximum Price Regulation No. 418, your "net cost" is the price, fixed at the time you process it, for that style of dressing in Table B of Maximum Price Regulation No. 418. If you received deliveries from more than one type of supplier, use the table price in Maximum Price Regulation No. 418 applicable to the type of supplier from whom you received the largest single delivery.

NOTE: This paragraph (a) applies only to processing which changes the item to one of the following major styles of dressing: drawn, dressed, dressed and skinned, fillets, cuts or steaks.

(2) *Mark-up.* (i) Your mark-up for any item which you process prior to offering for sale by changing the form to drawn, dressed, or dressed and skinned, shall be the mark-up given your group of store for the item in the table covering whole fish sold on gross weight basis and prepared to the customer's order.

(ii) Your mark-up for any item which you process prior to offering for sale by changing the form to fillets, cuts or steaks shall be the mark-up given your group of store for the item in the table covering fillets, cuts and steaks sold as purchased.

For example, if in the month of January you purchase haddock drawn from a cash and carry wholesaler (Table D) under Maximum Price Regulation No. 418, and if, prior to offering the haddock for sale, you change its form from drawn to dressed, your "net cost" under this regulation is the Table D price listed in Maximum Price Regulation No. 418 for dressed haddock (plus transportation and container allowances permitted in Maximum Price Regulation No. 418). To figure your ceiling price, add to your "net cost" the per pound mark-up given your group of store for haddock in the table covering whole fish sold on gross weight basis and prepared to the customer's order.

If instead of dressing the haddock, your fillet it, your "net cost" is the Table D price listed in Maximum Price Regulation No. 418 for haddock fillets, (plus transportation and container allowances permitted in Maximum Price Regulation No. 418). To figure your ceiling price, add to your "net cost" the per pound mark-up given your group of store for haddock in the table covering fillets, cuts and steaks sold as purchased.

(3) If, prior to offering any item of fresh fish for sale, you scale and clean it in such a manner that the form of the fish is not changed from one major style of dressing to another, and such scaling and cleaning is the only processing you perform, you may add ½ cent per pound to your "net cost" of the item figured under section 4.

(b) *Fresh seafood*—(1) *"Net cost".* If, prior to offering any item of fresh seafood for sale, you "process" it by changing its form to either headless, headless and veined, peeled, or peeled and veined, you will figure your "net cost" as though you had purchased the item already processed. Your "net cost" for any style of dressing is the price, fixed at the time you process it, for that style of dressing in Maximum Price Regulation No. 418, as listed in the table of prices covering your supplier's sale to you. If the item which you "process" is one which you purchased from a producer under Table A in Maximum Price Regulation No. 418, your "net cost" is the price, fixed at the time you process it, for that style of dressing in Table B of Maximum Price Regulation No. 418. If you received deliveries from more than one type of supplier, use the table price in Maximum Price Regulation No. 418 applicable to the type of supplier from whom you received the largest single delivery.

(2) *Mark-up.* Your mark-up for any item of fresh seafood which you "process" prior to offering for sale shall be the mark-up given your group of store for the item in the table covering fresh seafood sold as purchased.

SEC. 16. *How you figure your "net cost" for items which you import.* If you import any item covered by this regulation, your "net cost" may not exceed the Table B price (plus transportation and container allowances) fixed in Maximum Price Regulation No. 418 for the item.

ARTICLE III—ADJUSTMENT PROVISIONS

SEC. 17. *How Groups 3 and 4 stores may, under certain conditions, use the Group 1 and 2 mark-ups.* (a) If you are a Group 3 or 4 store, and you have received permission to use the Group 1 mark-ups under Maximum Price Regulation No. 422,[4] or the Group 1 and 2 mark-ups under Maximum Price Regulation No. 336[5] or Maximum Price Regulation No. 355,[6] you must figure your ceiling prices in accordance with the provisions of this regulation applicable to Groups 3 and 4 stores, except that you may use the Group 1 and 2 mark-ups under this regulation. You must then post the Group 1 sign.

(b) If you are a Group 3 or 4 "fish store" which meets the gross margin requirements specified in this section, and you do business in the manner outlined below, you may apply under paragraph (c) of this section to use the mark-ups provided for Group 1 and 2 stores:

(1) Your store generally offers to all its customers the services of taking orders by telephone, carrying monthly charge accounts, and providing delivery service;

(2) The general level of your prices for fish and seafood was, during September 1942, at least as high as the level maintained by Groups 1 and 2 stores, and

[4] 8 F.R. 10589,10987, 12443, 12611, 13294, 15251, 14853, 15596, 15607.

[5] 8 F.R. 2850, 4253, 5317, 5634, 6212, 7682, 8944, 9366, 12480, 13181, 15670.

[6] 8 F.R. 4423, 4922, 6214, 6428, 7199, 7627, 8155, 8945, 9366, 11297, 12237, 12811, 14738.

was generally higher than that maintained by Groups 3 and 4 stores for such items in your community; and

(3) The total gross margin in your fiscal year 1941 was more than 25% on all sales and also, if you are not an "independent" store, more than 25% on the combined sales of the items in all the stores in your organization. If you were not in business in 1941, use your most recent fiscal year (or fiscal period, if not in business a full fiscal year).

(c) Your application must be filed in duplicate on or before March 1, 1944, with your nearest district OPA office on a form which you may obtain from that office. You may combine on one form the applications of more than one of your stores. If your application is finally approved, OPA will tell you when to begin using the Group 1 and 2 mark-ups, and from such time on you shall post a sign in your store designating it as a "Group 1" store and it shall be considered a Group 1 store for all orders issued under Revised General Order No. 51.

SEC. 18. *Applications for adjustment.* Any regional office of the OPA, or such offices as may be authorized by order issued by the appropriate Regional Office, may act on all applications for adjustment under the provisions of this regulation. Applications for adjustment are governed by Revised Procedural Regulation No. 1.

ARTICLE IV—MISCELLANEOUS PROVISIONS

SEC. 19. *How you find the "annual gross sales" of your store.* (a) To find your "annual gross sales", take your total sales for the calendar year 1942. Include all sales as shown on your books, except sales made by a restaurant in conjunction with your store. You can use your Federal Income Tax Return to get your gross sales for all or part of the calendar year 1942 which is covered by such return. If you own more than one store, figure the sales for each store separately, treating each as a separate retailer.

(b) If you were not in business during the entire year 1942, you must divide your total sales from the time you began operation up to January 26, 1944, by the number of weeks you were in business. This will get you your weekly average sales. Multiply the figure by 52, and the result is your "annual gross sales".

SEC. 20. *How you determine your group in certain special cases*—(a) *Stores in which more than one retailer operates.* If you sell fresh fish and seafood in a retail store in which there are other food retailers, none of whom sells fish and seafood, you must find your group by taking the combined "annual gross sales" of all the food retailers in that store.

(b) *New stores.* If you open a retail store after January 26, 1944, you may consider yourself a Group 1 store if you are an "independent" store, or a Group 3 store if you are not an "independent" store. However, after you have been in business for three months, you must determine again what group your store is in. To do this, take your total sales for the three-month period and multiply by four. Use the result as your "annual gross sales" in determining the group in which your store belongs.

If you find that your store should now be in another group, you may continue to use the Group 1 or Group 3 mark-ups until the second Thursday following the end of the three-month period, by which time you must have refigured all your ceiling prices using the mark-ups for your new group.

If, by reason of the new store, you now are one of four or more stores under one ownership, you must, at the end of the three-month period, refigure the combined "annual gross sales" for all of your stores. If the combined "annual gross sales" are $500,000 or more, all of your stores must then be considered as Group 3 or 4 stores. You may continue to use the existing ceiling prices in each store until the second Thursday following the end of the three-month period, by which time you must have refigured all of your ceiling prices in each store, using the mark-ups for its proper group.

(c) *Discontinuance of stores.* (1) If you are not an "independent" store and you close one or more of your stores, so that you now have less than four stores under one ownership, you may find your group for each of the remaining stores by determining the "annual gross sales" under section 19, treating each store as an "independent" store.

(2) If you are not an "independent" store, and you close one or more of your stores, but four or more stores continue under one ownership, you may figure the combined "annual gross sales" under section 19 for those remaining in operation. If the combined "annual gross sales" are not $500,000 or more, you may then determine your group for each store, treating each store as an "independent" store.

(3) If you find that any store is now in another group, you may refigure all of your ceiling prices for that store before the opening of business on any Thursday.

SEC. 21. *Taxes.* You may collect, in addition to your ceiling price, any tax upon or incident to a sale at retail of items covered by this regulation, if you state the tax separately, and if the statute or ordinance does not prohibit sellers from stating and collecting the tax separately from the price.

SEC. 22. *Transfer of business and stock in trade.* If, after January 26, 1944, you acquire in any way the business, assets, and stock in trade of any seller at retail subject to this regulation, and you carry on the business or continue to deal in the same type of food products in that same store, your ceiling prices shall be the same as those of the former owner, as if no transfer had taken place. You must keep all the records needed to verify your ceiling prices. The former owner must either preserve and make available to you, or give you, all the records of his transactions before you acquired the store, which you need to comply with the record provisions of this regulation.

If the transfer changes the business from one group of retail stores to another, your ceiling prices shall be those for the group of retailer to which you belong under this regulation.

SEC. 23. *Relation to other regulations.* The provisions of this Maximum Price Regulation No. 507, except as otherwise provided in this regulation, shall, on and after January 27, 1944, supersede the provisions of Maximum Price Regulation No. 439, and any other applicable price regulation or order issued by the OPA, except any order issued pursuant to Revised General Order No. 51, with respect to sales by retail stores, retail route sellers and wagon retailers of any kind of fish or seafood for which ceiling prices are established by this regulation.

SEC. 24. *Geographical applicability.* The provisions of this regulation shall apply to the 48 states of the United States and to the District of Columbia.

SEC. 25. *Definitions.* (a) (1) "Sale at retail" shall mean a sale to an ultimate consumer other than a commercial, industrial or institutional user.

(2) "Fish store" is a store at least 90% of whose sales are sales of fish or seafood to ultimate consumers other than commercial, industrial or institutional users.

(3) "Delivery" of an item covered by this regulation shall be considered to have occurred when the item has been received by you at your usual receiving point.

(4) "Usual receiving point" will be either your retail store or your warehouse from which you supply your retail stores, depending upon where you normally receive the particular item you are pricing under this regulation.

(5) "Item" is each kind, size, and style of dressing or preparation of fresh fish and seafood listed in Table A, both domestic and imported, but shall not include any frozen fish or frozen seafood. You must figure a separate ceiling price for each item you sell.

(6) "Process" shall mean any operation by a retailer prior to offering the item for sale, whereby the form of the fish is changed to either drawn, dressed, dressed and skinned, fillets, cuts or steaks, or the form of seafood is changed to headless, headless and veined, peeled or peeled and veined.

(7) "Prepared to the customer's order" shall mean any customary operation by a retailer, within the limitations of his mechanical facilities, such as cleaning, running the fins, trimming, scaling, gutting, heading, slicing, or filleting, after offering the item for sale. Where the customer requests whole fish in the form in which it is offered, the sale shall likewise be regarded as "prepared to the customer's order."

(8) "Whole fish" shall mean any fish item round, drawn, dressed, and dressed and skinned, but shall not include fillets, cuts and steaks.

[1] 8 F.R. 10267, 10732, 11686, 12693, 13920, 14986.

(9) "Major styles of dressing" shall mean round, drawn, dressed, dressed and skinned, fillets, cuts and steaks.

(b) Unless the context otherwise requires, the definitions in Maximum Price Regulation No. 418, as amended, and in section 302 of the Emergency Price Control Act of 1942, as amended, shall apply to the terms used herein.

ARTICLE V—TABLES

SEC. 26. *Table of mark-ups for fresh fish and seafood (Table A).*

CENTS-PER-POUND MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FRESH FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF JANUARY, FEBRUARY, AND MARCH

I. FRESH FISH — KIND OF FISH	Whole fish, sold on gross weight basis and prepared to customer's order [1]		Fillets, cuts and steaks sold as purchased [1]	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
	Cents per pound	*Cents per pound*	*Cents per pound*	*Cents per pound*
1. Alewives	7	5		
2. Blackback	9	7	10	9
3. Codfish, Atlantic	9	7	10	8
4. Cusk	9	7	10	7
5. Dab, Sea	8	6	10	8
6. Haddock	9	7	10	8
7. Hake	9	7	10	7
8. Hake, Mud	8	6		
9. Herring, Atlantic	7	5		
10. Pollock	8	6	9	7
11. Rosefish	8	6	10	7
12. Sole, Grey	9	7	11	11
13. Sole, Lemon	9	7	12	12
14. Swordfish			11	10
15. Whiting	8	6	9	7
16. Wolffish	10	9	10	9
17. Yellowtail, Atlantic	8	6	10	9
18. Bonita	9	7	9	7
19. Cod, True, Pacific	9	7	10	7
20. Flounder, Pacific	8	6	10	7
21. Halibut	10	8	10	7
22. Ling Cod, Pacific	9	7	10	8
23. Rock (Red) Cod, Pacific	9	7	10	7

I. FRESH FISH — KIND OF FISH	Whole fish, sold on gross weight basis and prepared to customer's order [1]		Fillets, cuts and steaks sold as purchased [1]	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
	Cents per pound	*Cents per pound*	*Cents per pound*	*Cents per pound*
24. Sablefish	9	7	9	7
25. Salmon, Chinook, King	10	8	10	8
26. Salmon, Silver	10	8	10	7
27. Salmon, Pink	9	7	9	7
28. Salmon, Fall	9	7	9	7
29. Sauger, Sand Pike	9	7	10	8
30. Smelt, Silver, Pacific	8	7		
31. Sole, Dover	9	7	10	7
32. Sole, English	9	7	10	7
33. Sole, Petrale	9	7	10	8
34. Sole, Sand	9	7	10	7
35. Sole, Turbot	9	7	10	7
36. Tuna, Albacore			11	9
37. Tuna, Bluefin			10	7
38. Tuna, Skipjack, Striped			10	7
39. Tuna, Yellowfin			10	7
40. Yellowtail, Pacific	9	7	9	7
41. Lake Trout, Canadian	10	8		
42. Pickerel, Canadian	9	8		
43. Whitefish, Canadian	11	9		
44. Yellow Pike, Canadian	11	9	11	11
45. Yellow Perch	9	7		

Fresh seafood sold as purchased [1]

II. FRESH SEAFOOD — KIND OF SEAFOOD	Groups I and II	Groups III and IV
	Cents per pound	*Cents per pound*
1. Scallops, Bay	14	13
2. Scallops, Sea	12	11
3. Shrimp and Prawn	10	8

[1] Retailers processing items prior to offering for sale at retail, who price in accordance with section 15 (a) (2) or section 15 (b) (2) shall use these tables.

This regulation shall become effective on the 27th day of January 1944.

NOTE: The record keeping and reporting requirements of this regulation have been approved by the Bureau of the Budget in accordance with Federal Reports Act of 1942.

Issued this 13th day of January 1944.

CHESTER BOWLES,
Administrator.

ICE STORAGE CAPACITY AND PRODUCTION EQUIPMENT REPORTED ADEQUATE

The nation's ice industry has adequate storage capacity and production equipment and believes it can fulfill wartime requirements for food preservation, the Ice Industry Advisory Committee told War Food Administration and other government officials at a meeting in Washington, D. C., January 17. The committee explained, however, that both the manpower and truck supply problems are serious. Chairman John L. Peters, of the FDA, named a task group to gather all information obtainable on the truck and manpower situation for submission to the committee.

The ice industry hopes to produce in 1944 an ice tonnage substantially above the estimated 41 million tons produced in 1943 and the 34½ million tons produced in 1942, the committee pointed out.

ICE PRODUCTION EXPANSION PROGRAM UNDER WAY

Well in advance of the time when demands for artificial ice start soaring again, more than 75 percent of an expansion program for increasing ice-production facilities is now

completed, the War Production Board announced January 15 following a conference between the General Refrigeration and Air Conditioning Industry Advisory Committee and WPB officials. The occasion for the report was a conference of manufacturers and executives of the refrigeration section of WPB, called to evaluate present and future requirements for ice production, food storage and allied subjects.

Representatives of the War Food Administration and the Office of Civilian Requirements advised the Committee of estimated increased demands for food storage, processing and distribution facilities. The Committee assured these representatives that the industry was equipped to furnish these facilities through the conversion of normal-temperature storage space to low-temperature storage space, and by maintaining maximum efficiency of refrigeration units through production of an adequate supply of repair and replacement parts for machinery.

The necessity for providing additional cold-storage facilities has developed through the increased capacity of quick-freezing plants, WFA representatives pointed out. Assurances that adequate cold-storage facilities could be provided without resort to scheduling of production were given by members of the industry committee.

Frozen Fish Trade

15 MILLION POUNDS OF U. S. FISHERY PRODUCTS FROZEN DURING DECEMBER

Fishery products frozen by domestic freezers during December 1943, totaled 15,031,000 pounds, a decrease of 40 percent under the previous month, according to Current Fishery Statistics No. 100, published by the Fish and Wildlife Service. The main items frozen during the month were lake herring, rosefish fillets, shrimp, and whiting. These items accounted for 42 percent of the total freezing.

Freezings of Fishery Products in United States Cold-storage Plants

Item	December 1943	Dec. compared with November 1943	Dec. compared with 5-yr. av.*	November 1943	5-yr. av.*
	Pounds	Percent	Percent	Pounds	Pounds.
Total fish and shellfish	15,031,000	-40	+101	24,948,000	7,467,000
Important Items:					
Fillets:					
Cod	419,000	-62	+274	1,096,000	112,000
Pollock	262,000	-73	- 70	965,000	876,000
Rosefish	1,410,000	- 8	+ 42	1,531,000	996,000
Herring, sea	249,000	-82	+177	1,355,000	90,000
Mackerel	435,000	-35	+150	667,000	174,000
Mullet	423,000	-36	**	657,000	**
Salmon	570,000	-73	+203	2,097,000	188,000
Whiting	1,026,000	-28	+185	1,424,000	360,000
Lake herring	2,583,000	- 9	+819	2,853,000	281,000
Shrimp	1,315,000	-52	+ 78	2,742,000	737,000

*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

**Data not available.

FROZEN FISH STOCKS ON JANUARY 1 TOTAL 99 MILLION POUNDS

Holdings of fishery products in domestic freezers on January 1, which totaled 98,888,000 pounds, were 6 percent less than those of December 1, but 1 percent greater than January 1, 1943, according to Current Fishery Statistics No. 100, published by the Fish and Wildlife Service. Compared with the stocks of January 1, 1943, important items showing increased holdings were rosefish fillets, sea herring, salmon, lake herring, and shrimp. Holdings of haddock fillets on January 1 were 43 percent less than those on the same date in 1943.

Holdings of Fishery Products in the United States

Item	Jan. 1, 1944	Jan. 1 compared with Dec. 1, 1943	Jan. 1 compared with Jan. 1, 1943	Jan. 1 compared with 5-year average*	Dec. 1, 1943	Jan. 1, 1943	5-year average*
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	98,888,000	- 6	+ 1	+ 12	104,850,000	98,260,000	88,153,000
Important Items:							
Fillets:							
Cod	2,269,000	-20	- 4	+ 2	2,828,000	2,371,000	2,215,000
Haddock	2,600,000	-12	- 43	- 51	2,971,000	4,599,000	5,253,000
Rosefish	2,732,000	-14	+ 53	+ 25	3,159,000	1,791,000	2,186,000
Halibut	6,892,000	-20	- 5	- 5	8,666,000	7,277,000	7,241,000
Herring, sea	3,210,000	-13	+107	+136	3,697,000	1,554,000	1,359,000
Mackerel	5,626,000	-17	- 43	- 11	6,793,000	9,813,000	6,311,000
Mullet	2,237,000	+ 8	- 25	**	2,066,000	2,979,000	**
Sablefish	2,311,000	- 6	- 24	+ 1	2,450,000	3,021,000	2,283,000
Salmon	8,874,000	-11	+ 7	+ 8	9,937,000	8,330,000	8,215,000
Whiting	8,688,000	- 8	- 35	- 3	9,447,000	13,404,000	8,979,000
Lake herring	4,497,000	+42	+ 42	+ 54	3,172,000	3,162,000	2,919,000
Shrimp	8,362,000	+ 8	+ 50	+ 44	7,759,000	5,563,000	5,815,000
Cured fish:							
Herring, cured	7,342,000	-28	+ 27	- 37	10,244,000	5,786,000	11,717,000
Salmon, mild-cured	1,249,000	-30	- 77	- 77	1,783,000	5,466,000	5,445,000

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

**Data not available.

MACKEREL LARGEST ITEM IN BOSTON COLD-STORAGE ON DECEMBER 29

The holdings of frozen fishery products in Boston cold-storage warehouses on December 29 amounted to 11,644,000 pounds, a reduction of 9 percent from those of December 30, 1942, according to the Service's Market News office at Boston. Of the more important items, haddock fillets were reduced 83 percent; flounder fillets, 22 percent; mackerel, 36 percent; and scallops, 41 percent. Among items showing an increase were shrimp, 203 percent; rosefish fillets, 31 percent; and cod fillets, 29 percent. Compared with the holdings for November 24, the total stocks were down 15 percent. This decline was reflected from the tie-up of the Boston, New Bedford, and New York offshore fleets since November 20 in protest against ceiling prices.

The total holdings of whiting in 13 cold-storage warehouses in Maine and Massachusetts on December 25 amounted to 6,074,000. When compared with the holdings of December 26, 1942, this is a decrease of 244,000 pounds; and when compared with November 27, 1943, a decrease of 299,000 pounds. These whiting holdings are broken down as follows: dressed, H & G, fillets, and skuljoes--71 percent; round--29 percent; and animal food--less than ½ of 1 percent.

Boston Cold-storage Holdings

Item	Dec. 29, 1943	Dec. 29 compared with Nov. 24, 1943	Dec. 29 compared with Dec. 30, 1942	Nov. 24, 1943	Dec. 30, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	11,644,000	-15	- 9	13,649,000	12,794,000
Important Items:					
Fillets:					
Cod	489,000	-23	+ 29	632,000	380,000
Flounder	145,000	-38	- 22	232,000	187,000
Haddock	148,000	-51	- 83	303,000	853,000
Rosefish	368,000	+ 3	+ 31	358,000	280,000
Mackerel	2,370,000	-17	- 36	2,849,000	3,691,000
Scallops	93,000	-44	- 41	166,000	158,000
Shrimp	664,000	+14	+203	581,000	219,000

NEW YORK COLD-STORAGE HOLDINGS DROP SLIGHTLY IN DECEMBER

A heavy influx of salmon and sablefish during December almost counterbalanced decreases in the holdings of other leading species in cold-storage plants, according to the Service's Market News office in New York. Reductions averaging about 17 percent were recorded between December 1 and 31 in the stocks of the leading items from Eastern sources, due mostly to the lay-up of East Coast fishing vessels. Despite this drop, total holdings on December 31 showed a decrease of only 1 percent below December 1.

New York Cold-storage Holdings

Item	Dec.31,1943	Dec.31,1943 compared with Dec. 1, 1943	Dec.31,1943 compared with Dec. 31, 1942	Dec. 1,1943	Dec.31,1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	11,794,000	- 1	+ 28	11,928,000	9,247,000
Important Items:					
Butterfish	595,000	-17	+ 33	713,000	447,000
Mackerel	574,000	-16	- 55	685,000	1,267,000
Sablefish	642,000	+51	+ 59	426,000	403,000
Salmon	1,157,000	+84	+209	630,000	375,000
Scup (porgy)	331,000	-19	+ 61	409,000	206,000
Shad	365,000	- 9	+ 74	401,000	210,000
Sturgeon	254,000	- 4	- 12	265,000	289,000
Whitefish	561,000	-12	- 44	639,000	998,000
Whiting	587,000	-11	- 17	657,000	705,000
Shrimp	1,927,000	+ 4	+ 82	1,851,000	1,056,000

DECEMBER COLD-STORAGE HOLDINGS IN CHICAGO HEAVIEST IN MANY YEARS

Cold-storage holdings in Chicago warehouses on December 30 totaled 7,900,000 pounds, the heaviest holdings recorded since collection of such information was begun by Market News in 1938, according to the Chicago Market News office. The holdings were 28 percent more than those of November 24, 1943, and 26 percent greater than holdings at the end of December 1942.

Although individual holdings of whitefish, yellow pike, and whiting showed substantial declines on account of active withdrawal action, most other species manifested important gains over November 24 of this year and December 31, 1942. The following species showed the sharpest increases from the latter date: squid; cod, haddock, hake, and pollock; sauger fillets; mackerel; blue and sauger pike; cod fillets; and shrimp. With but few exceptions, notably sauger fillets and shrimp, the bulk of the items consigned to refrigeration plants were received frozen since it has been difficult to obtain adequate freezing facilities, labor and storage space in this area.

Chicago Cold-storage Holdings

Item	Dec. 30, 1943	Dec.30, 1943 compared with Nov. 24, 1943	Dec.30, 1943 compared with Dec. 31, 1942	Nov. 24, 1943	Dec. 31, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,900,000	+ 28	+ 26	6,185,000	6,252,000
Important Items:					
Blue pike and sauger	1,127,000	+ 70	+127	662,000	497,000
Chubs	275,000	+ 23	- 2	223,000	282,000
Lake herring	625,000	+243	+ 16	182,000	541,000
Lake trout	310,000	+ 15	- 18	269,000	377,000
Yellow perch	249,000	+ 19	+ 40	209,000	178,000
Cod fillets	284,000	- 2	+ 99	291,000	143,000
Halibut	651,000	+ 40	+ 33	464,000	488,000
Mackerel	277,000	- 9	+129	303,000	121,000
Salmon	277,000	+125	- 4	123,000	289,000
Whiting	341,000	- 15	- 27	401,000	470,000
Shrimp	1,115,000	+ 25	+ 56	895,000	715,000
Squid	285,000	+123	+2491	128,000	11,000

CANADIAN PLANTS FREEZE 3 MILLION POUNDS OF FRESH FISH IN DECEMBER

Canadian cold-storage plants froze 3,351,000 pounds of fresh fish during December 1943, an increase of 34 percent over the same month in 1942, according to preliminary data released by the Dominion Bureau of Statistics. The main items frozen during the month were cod and sea herring.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	December 1943	Dec. compared with Nov. 1943	Dec. compared with Dec. 1942	November 1943	December 1942
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total freezings	3,351,000	-51	+34	6,902,000	2,501,000
Important Items:					
Cod:					
Whole	234,000	-22	+10	299,000	212,000
Fillets	837,000	-36	+36	1,304,000	615,000
Haddock fillets	147,000	-22	- 5	188,000	155,000
Salmon	194,000	-93	-27	2,739,000	264,000
Halibut	84,000	-17	+24	101,000	68,000
Sea herring	843,000	+47	+30	574,000	648,000
Frozen smoked fish					
Total freezings	506,000	-36	-28	797,000	702,000
Important Items:					
Fillets; cod, haddock, etc.	296,000	-34	+ 3	451,000	288,000
Finnan haddie	46,000	-61	-44	119,000	82,000
Sea herring kippers	153,000	-32	-50	226,000	308,000

CANADIAN HOLDINGS ON JANUARY 1 TOTAL 31 MILLION POUNDS

Holdings of frozen fresh fish in Canadian cold-storage plants on January 1, 1944, amounted to 31,298,000 pounds, 20 percent more than the January 1, 1943 stocks, according to a preliminary report furnished by the Dominion Bureau of Statistics. Salmon, cod, sea herring, and halibut composed 75 percent of the total stocks.

Canadian Cold-storage Holdings

Item	Jan. 1, 1944	Jan. 1 compared with Dec. 1, 1943	Jan. 1 compared with Jan. 1, 1943	Dec. 1, 1943	Jan. 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total holdings	31,298,000	- 9	+ 20	34,354,000	26,093,000
Important Items:					
Cod:					
Whole	3,200,000	- 2	+107	3,282,000	1,546,000
Fillets	3,666,000	- 9	+116	4,019,000	1,700,000
Haddock:					
Whole	655,000	-12	+ 53	742,000	427,000
Fillets	522,000	+14	+ 79	457,000	291,000
Salmon	8,636,000	-11	+ 35	9,705,000	6,388,000
Sea herring	5,458,000	- 5	+ 11	5,771,000	4,899,000
Halibut	2,664,000	-24	- 47	3,493,000	5,033,000
Mackerel	1,064,000	-31	- 22	1,552,000	1,358,000
Pickerel	562,000	-26	+ 45	760,000	387,000
Frozen smoked fish					
Total holdings	1,893,000	- 2	+ 49	1,923,000	1,272,000
Important Items:					
Finnan haddie	120,000	+ 5	+ 46	114,000	82,000
Fillets; cod, haddock, etc.	648,000	-12	+ 32	733,000	490,000
Sea herring kippers	1,044,000	+11	+ 71	939,000	612,000

AMENDMENT 10 TO MPR 364--FROZEN FISH AND SEAFOOD

The regulation controlling the prices of frozen fish and seafood was amended January 3, by the OPA to eliminate the mark-up previously allowed primary wholesalers in distribution of Atlantic Coast smelt. This action, which should relieve pressures against ceiling prices set for sales of frozen Atlantic Coast smelt to the ultimate consumer, means that the importer or primary wholesaler cannot add any mark-up to the base price in sales of the smelt

to other wholesalers. OPA took this action because 90 percent of the smelt are sold in Boston, New York and Philadelphia, the principal points of importation. The production is almost entirely Canadian and the 10-percent margin representing the conversion of Canadian selling prices into American funds is sufficient to allow for distribution to the wholesaler who, in turn, sells to retailers.

Two other changes affected by the amendment are designed to prevent pyramiding of mark-ups. One expressly limits the number of mark-ups that may be added in the distribution of frozen fish and seafood to one primary wholesaler mark-up (other than on the imported Atlantic Coast smelt) and one mark-up for any wholesaler who sells to a retailer. The second change makes it clear that the maximum price at which an importer can sell imported frozen fish and seafood is the base price established in the regulation for a domestic processor of the same item selling from the processing plant. A redefinition of the primary wholesaler as a person other than an importer further makes it plain that the importer cannot add the primary wholesaler's mark-up to his maximum price under any circumstances.

The effect of these changes will be to relieve artificial pressures against the ceilings established at levels later in the distributive system. Amendment No. 10 to MPR 364--Frozen Fish and Seafood--became effective January 8, 1944. Excerpts follow:

(c) *Wholesaler's mark-up for different classes of sales.* Mark-up is the percentage over net cost set forth hereinafter for each class of wholesaler or the type of sale involved. To obtain the selling price, multiply the net cost by the percentage mark-up figure--the result added to the net cost is the selling price. The mark-up which applies in any particular sale depends on the class in which the wholesaler is and the kind of service performed in the particular sale. The classes, types of service, and mark-ups are set forth in the following paragraph (d). No wholesaler who purchases from and sells to other wholesalers may sell at a price higher than his seller's maximum price. In no event shall the price charged for a sale to a retail store or purveyor of meals include more than one primary wholesaler mark-up (regardless of whether that mark-up is taken pursuant to this section or section 2) and one retailer-owned cooperative or cash and carry or service and delivery wholesaler mark-up.

2. Section 3 (d) (1) is amended to read as follows:

(1) Primary wholesalers are wholesalers other than importers who buy frozen fish or seafood from processors or importers and distribute it for resale from cold storage warehouses to other wholesalers or to retailer-owned cooperative and chain store warehouses. In the sale of frozen fish or seafood which has been unloaded, stored and warehoused in the regular course of his business, the primary wholesaler's mark-up is 12%. In the case of sales of goods which have not been stored and warehoused, the primary wholesaler's mark-up is 7%. In the case of sales involving delivery from the processor's cold storage warehouse to the primary wholesaler's customer, there is no mark-up. In the case of sales of Atlantic Coast smelts to any wholesaler, the seller may take no mark-up over the base price listed in section 14.

3. Section 3 (e) is amended to read as follows:

(e) *Imported frozen fish and seafood.* The maximum price at which any importer may sell any imported frozen fish or seafood listed in section 14 to a person other than a retailer or purveyor of meals shall be the base price listed in section 14 for the species and style of dressing plus or minus the differential for packaging provided for in section 13, plus the actual freight to the importer's warehouse from the point at which the frozen fish or seafood enters the United States. If that freight is less than the carload rail freight rate from the shipping point in the United States closest to the foreign processor's plant to the importer's warehouse, the latter may be added in place of the actual freight. However, where frozen Atlantic Coast smelts are imported for resale in the United States, the freight from the point of shipment to the importer's warehouse, not to exceed the carload rail freight rate if such rate is available, may be added. The maximum price for sales by an importer who performs the function of a retailer-owned cooperative wholesaler, cash and carry wholesaler or service and delivery wholesaler shall be the foregoing maximum price plus the appropriate mark-up as provided in section 3 (d) (2), (3), (4), (5), or (6).

AMENDMENT 11 TO MPR 364--FROZEN FISH AND SEAFOOD

The regulation controlling the price of imported frozen fish and seafood was restored January 25, to the condition in which it had existed prior to an amendment of January 3, 1944, and, simultaneously, the OPA announced a 12 percent reduction in the base price of frozen Atlantic smelt.

The effect of these changes will be to make the regulation more workable for all imported frozen fish and seafood. There will be no change in retail prices.

The amendment of January 3, 1944, prohibited any importer from selling any imported fish at the primary wholesaler mark-up of 12 percent. In addition, in the case of imported smelt, the amendment prohibited any distributor from charging this 12 percent mark-up. This was accomplished through changes in the section controlling prices on imports and through a redefinition of the primary wholesaler. The recent action cancels these changes. At the same time, the 12 percent reduction in the base price of imported smelt will accomplish what had been sought through the prohibition against the primary wholesaler mark-up. Mark-ups to be charged in sales of smelt are now the same as for other imported frozen fish. Amendment No. 11 to Maximum Price Regulation No. 364--Frozen Fish and Seafood--became effective January 24, 1944. Excerpts follow:

1. Section 3 (d) (1) is amended to read as follows:

(1) *Primary wholesalers.* Primary wholesalers are wholesalers who buy frozen fish or seafood from processors and distribute it for resale from cold storage warehouses to other wholesalers or to retailer-owned cooperative and chain store warehouses. In the sale of frozen fish or seafood which has been unloaded, stored and warehoused in the regular course of his business, the primary wholesaler's mark-up is 12%. In the case of sales of goods which have not been stored and warehoused, the primary wholesaler's mark-up is 7%. In the case of sales involving delivery from the processor's cold storage warehouse to the primary wholesaler's customer, there is no mark-up.

2. Section 3 (e) is amended to read as follows:

(e) *Imported frozen fish and seafood.* The maximum price at which a wholesaler, including any agent of a foreign processor, may sell any imported frozen fish or seafood listed in section 14 shall be the base price listed in section 14 for the species and style of dressing plus or minus the differential for packaging provided for in section 13, plus the actual freight to the wholesaler's warehouse from the point at which the frozen fish enters the United States. If that freight is less than the carload rail freight rate from the shipping point in the United States closest to the processor's plant to the wholesaler's warehouse, the latter may be added in place of the actual freight. However, where frozen Atlantic Coast smelts are imported for resale in the United States, the freight from the point of shipment to the wholesaler's warehouse, not to exceed the carload rail freight rate if such rate is available, may be added. To this amount, may be added the mark-up provided for the class of sale in paragraphs (c) and (d) of section 3.

3. In the table of base prices in section 14, Schedule No. 60A is added to read as follows:

Schedule No.	Name	Item No.	Style of processing	Size	Base price per pound
Sched. 60A.....	Smelts, Atlantic Coast (Osmerus Mordax):				
	(a) Jumbo.....	1	Round.....	8½ in. and over...	$0.25
	(b) Extra.....	2	Round.....	7 to 8½ in.....	.21½
	(c) No. 1.....	3	Round.....	5½ to 7 in.....	.14½
	(d) No. 2 (medium).....	4	Round.....	4 to 5½ in.....	.08
	(e) No. 1.....	5	Dressed.....	5½ to 7 in.....	.21½

Canned and Cured Fish Trade

SHRIMP PACK 27 PERCENT UNDER PREVIOUS SEASON ON DECEMBER 25

Canners in the South Atlantic and Gulf areas operating under the Sea Food Inspection Service of the U. S. Food and Drug Administration, packed 22,753 standard cases of shrimp in the four-week period ending December 25, bringing the total for the season to that date to 378,159 standard cases, according to the Service's New Orleans Market News office. The total for the season was 27 percent below the 518,305 cases packed in the same period one year earlier and 44 percent under the 5-year average for the period.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

MONTH			SEASON		
1943 Nov.28-Dec.25	1943 Oct.31-Nov.27	1942 Nov.29-Dec.26	1943-44 July 1-Dec.25	1942-43 July 1-Dec.26	5-yr. average July 1-Dec.27
22,753	37,257	50,233	378,159	518,305	675,400

*All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6½ oz. per can in the dry pack.

Canned shrimp quotations for usual wholesale quantities in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	January 1, 1944*		January 1, 1943*	
	WET PACK	DRY PACK**	WET PACK	DRY PACK
Small	$2.70	-	$2.33-2.76	$2.64-2.79
Medium	2.80	-	2.57-2.82	2.82-2.91
Large	2.95	-	2.70-2.94	2.94-3.04
Jumbo	3.05	-	2.82-3.19	3.19

*7 oz. net weight for wet pack and 6½ oz. net weight for dry pack. **No quotations.
NOTE:--Maximum prices were established by OPA in MPR-311, effective February 2, 1943.

CALIFORNIA SARDINE PACK THROUGH DECEMBER 9 PERCENT UNDER LAST SEASON

The total case pack of California sardines, amounting to 2,507,943 standard cases in the five months ending January 1, was 9 percent below the pack for a similar period one year earlier, according to information furnished by the California Sardine Products Institute and the California Division of Fish and Game. Landings for the first five months of the 1943-44 season were 5 percent under those in the previous season, indicating a lag in case pack as compared with landings.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	MONTH 1943-44 Nov. 28-Jan. 1	MONTH 1943 Oct. 31-Nov. 27	MONTH 1942 Nov. 27-Dec. 31	SEASON 1943-44 Aug. 1-Jan. 1	SEASON 1942-43 Aug. 1-Dec. 31
Landing	Tons	87,421	56,836	98,373	390,215	411,874
Canned	1 lb. ovals-48 per case	274,284	193,443	288,186	1,110,699	1,067,050
	1 lb. talls-48 per case	355,552	210,745	476,106	1,262,043	1,466,268
	½ lb. fillet-48 per case	-	5,671	7,080	17,106	48,253
	½ lb. round-96 per case	13,099	4,122	29,718	72,285	91,617
	5 oz.-100 per case	-	-	43,540	6,970	142,818
	Unclassified	8,572	12,495	2,993	49,826	18,454
	TOTAL, Std. 1 lb.-48 per case	651,507	423,641	828,888	2,507,943	2,760,490
		December	November	December	Aug. 1-Dec. 31	Aug. 1-Dec. 31
Meal	Tons	11,994	11,089	13,203	60,628	63,249
Oil	Gallons	1,747,852	2,158,767	1,703,049	12,526,292	11,838,377

1943 TUNA AND MACKEREL PACKS SURPASS 1942

The December pack of tuna by California canners was 20 percent greater than that for the same month the previous year, according to information released by the California Division of Fish and Game. The December pack was 178,623 standard cases, mainly yellowfin, making the total pack for the year 2,426,545 cases, 9 percent greater than 1942.

Considering the 1943 annual pack by species, the pack of albacore tuna was 85 percent greater than that of 1942; bonito, 8 percent; yellowtail, 30 percent; and tuna flakes, 267 percent or approximately 3½ times the 1942 pack. The pack of bluefin, on the other hand, was 38 percent less than the previous year; striped tuna declined 44 percent; yellowfin, 3 percent; and tonno style, 16 percent.

The production of canned mackerel during December amounted to 113,064 standard cases as compared with 105,013 cases for December 1942. The total 1943 pack of mackerel, which amounted to 831,457 cases, was 38 percent greater than the 1942 production.

California Pack of Tuna and Mackerel--Standard Cases[1/]

Item	December 1943	November 1943	December 1942	Twelve months ending with December 1943	Twelve months ending with December 1942
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	171	3,157	37,099	445,421	240,232
Bonito	279	855	5,988	35,955	33,251
Bluefin	6,737	24,888	68	170,019	273,758
Striped	31,842	38,066	43,086	383,213	678,435
Yellowfin	110,467	49,546	41,689	753,841	778,427
Yellowtail	62	375	1,898	58,303	45,007
Flakes	28,556	46,413	19,328	561,880	152,709
Tonno style	509	-	-	17,913	21,337
Total	178,623	163,300	149,156	2,426,545	2,223,156
Mackerel	113,064	306,624	105,013	831,457	602,784

1/Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

DECLINE IN SHRIMP CANNING IN SOUTH PREDICTED

Canned shrimp is due to become relatively scarce in United States markets, not because of a shortage of shrimp but as a result of the diversion of a greater part of the catch into the fresh and frozen trade, the Office of the Coordinator of Fisheries reported January 14. On the Gulf coast, center of the shrimp industry, the pack of canned shrimp declined approximately 25 percent in 1943 as compared with the previous year, although the catch increased by about 10 percent.

Representatives of the Coordinator's Office estimate the total 1943 pack of shrimp as 450,000 cases, as against 692,000 cases in 1942. As a result of a recent conference with

industry leaders, they believe the trend away from canning shrimp is gaining such momentum that the 1944 pack may not exceed 200,000 to 250,000 cases. Some reasons for the change are the popularity of the fresh and frozen products, the shortage of cannery labor, and the high prices paid for fresh shrimp. A further advantage from the consumer's standpoint is the fact that while canned shrimp require ration points, fresh and frozen shrimp are unrationed. Although the immediate reasons for the decline of shrimp canning are the result of war conditions, many shrimp dealers believe that frozen peeled shrimp will be the mainstay of the post-war industry, officials of the Coordinator's Office said.

Shrimp is by far the South's most important fishery product, both in poundage and value. Louisiana is the most important producer, taking about two-thirds of the total. Texas ranks second in the shrimp industry, followed by Georgia, Mississippi, Florida, Alabama, North Carolina, and South Carolina in the order named.

CANNED FISH INDUSTRY ADVISORY COMMITTEE MEETS JANUARY 6

Prospects for the total catch of fish for canning in 1944 were viewed with optimism by members of the Canned Fish Industry Advisory Committee of the War Food Administration, at their first meeting in Washington, January 6 and 7, WFA announced January 10. The reason--more fishing boats are now being built and a number are being returned from military service, WFA said.

It developed at the meeting that prospects for the 1944 pack depend primarily upon an adequate supply of cannery labor. The industry group emphasized that manpower in the fish and shellfish industry, as in agricultural industries, is vital to adequate production. The members pointed to the large quantities of high animal protein foods turned out by the industry annually. Food Distribution Administration officials said that plans are being formulated now by the Government and the food trade to distribute during the demobilization period any Government-held food supplies which may not be needed at the end of the war. FDA officials pointed out that civilian demand for canned fish is expected to remain high and that demands for the product on the part of the military services and liberated peoples are expected to continue strong even after hostilities cease in Europe.

It was asserted that any disposition of post-war Government holdings of canned fish should be handled by a single Government agency in an orderly manner. Appointed as a special task committee of the canned fish industry to meet with Government officials and prepare further plans for the post-war period were:

Howard Scott,
Pacific American Fisheries, Inc.,
Bellingham, Washington.

H. A. Irving,
Sea Pride Packing Corp., Ltd.,
San Francisco, California.

Francis A. Harding,
Wm. Underwood Co.,
Watertown, Mass.

With all transportation facilities loaded to the limit and with the necessity of moving the important seafood, industry committee members and WFA officials are cooperating in developing plans to avoid overly circuitous routing and to effect other transportation savings. Industry members recommended that coast-wise shipping of canned fish and seafood be resumed on a normal basis as early as possible. Appointed as a Special Transportation Task Committee of the canned fish industry to meet with Government officials were:

Thomas Sandoz,
Columbia River Packers Ass'n., Inc.,
Astoria, Oregon.

Julian McPhillips,
Southern Shellfish Co., Inc.,
Harvey, Louisiana.

Leland S. Irish,
Coast Fishing Company,
Wilmington, California.

Committeemen attending the meeting were:

Julian McPhillips,
Southern Shellfish Co., Inc.,
Harvey, Louisiana.

H. A. Irving,
Sea Pride Packing Corp., Ltd.,
San Francisco, California.

Leland S. Irish,
Coast Fishing Company,
Wilmington, California.

George T. Harrison,
Tilghman Packing Company,
Tilghman, Maryland.

Francis A. Harding,
Wm. Underwood Company,
Watertown, Mass.

Wade Ambrose,
Westgate Sea Products Co.,
San Diego, California.

A. W. Wittig,
Port Ashton Packing Company,
Seattle, Washington.

Milroy Warren,
R. J. Peacock Canning Company,
Lubec, Maine.

Howard Scott,
Pacific American Fisheries,
Inc.,
Bellingham, Washington.

Thomas Sandoz,
Columbia River Packers Ass'n., Inc.,
Astoria, Oregon.

A. H. Mendonca,
F. E. Booth Co., Inc.,
San Francisco, California.

M. L. Brenner of the Special Commodities Branch is the Government chairman of the Committee.

CANNED MACKEREL AND PILCHARD PRICE DIFFERENTIALS CLARIFIED

The Office of Distribution, War Food Administration, announced January 29, a further clarification of differentials which may be added to selling prices to cover additional costs incurred in meeting contract requirements for cans. (Amdt.1 to SCP-1547, Canned Pacific Mackerel and Horse Mackerel, and Amdt. 4 to SCP-1548, Canned Pilchards)

War Production Board Order M-81 provides that can manufacturers may use, to the extent of their inventories, hot dipped tinplate lighter than 1.25 pounds per base box, in lieu of 0.50 pound electrolytic plate. Inasmuch as the can manufacturers have exhausted or nearly exhausted their inventories of 1.25 pound plate suitable for can bodies, it has become necessary for them to use two types of plate in making the complete can.

Existing FSCC contracts provide for the addition of enamel to the outside of any cans manufactured from tinplate lighter than 1.25 pounds at a differential computed on the basis of the entire can without providing individual differential for bodies and ends. Amdt. 1 to Offer of Sale Form SCP-1547, and Amdt. 4 to Offer of Sale Form SCP-1548, provide that when any part of the can is made from tinplate lighter than 1.25 pounds, the outside of that part shall be enameled and the canner may charge the appropriate added cost.

Each canner is requested to file immediately with the FSCC at Washington, D. C., an original and four executed copies of a request for amendment. After acceptance by the FSCC, this request will become an amendment to the canner's contract.

An excerpt, which is identical in the two amendments, follows:

To insert in Section 2, PRICES

(e) If the No. 300 cans or any component parts thereof are manufactured from tinplate lighter than 1.25 hot-dipped plate, such cans or parts shall be inside and outside enameled and the applicable price determined pursuant to (a) above shall be increased at the appropriate following rate per case of 48/300:

Enameled Ends, Plain Body - $0.024 - Enameled Body, Plain Ends - $0.036 - Enameled Body and Ends - $0.060

Section 6. Packaging and Marking: Cans: is amended to read:

If all or any component part of the cans are manufactured from tinplate lighter than 1.25 hot-dipped plate, the inside and outside of such can or component part shall be enameled. Cans shall be sound and clean, free from rust and serious dents.

PREFERENCE RATINGS FOR CANNERS AMENDED

Preference rating orders dealing with canners of fruits, vegetables, and fish, and processors of dairy products and eggs have been amended to conform to basic policy on deliveries to Canada, the War Production Board announced January 10. The change in the orders indicates that any person in Canada who is authorized to use a preference rating assigned by the orders shall use it in conformity with provisions of Priorities Regulation No. 22, which governs Canadian use of U. S. priorities.

The two orders, Preference Rating Orders P-115 and P-118, assign ratings to the industries affected for the purpose of obtaining replacements or materials needed for more efficient operation of plants.

The following definitions and instructions are excerpted from P-115, which concerns plants canning fruits, vegetables, and fish:

(1) "Producer" means any person located in the United States, its territories and possessions, engaged in the business of canning or otherwise processing fruits, vegetables, or fish, or any person, located in the Dominion of Canada, to whom and in whose name a copy of this order is specifically issued.

(2) "Canning" means the preparation of fruits, vegetables, or fish for market by packing such fruits, vegetables, or fish (either alone or in combination with other commodities) in hermetically sealed containers and sterilizing by the use of heat and includes all operations required for or usually incidental to such preparation.

(3) "Processing" means the primary preparation of fruits, vegetables or fish for market by freezing, dehydration, and packing for the fresh market.

(4) "Material" means any commodity, equipment, accessory, part, assembly, or product of any kind, used in the canning or processing of fruits, vegetables or fish, but does not include any planting or harvesting equipment, fishing vessels, or fishing equipment or office or transportation equipment, or material for the replacement of the structural or exterior parts of any building.

OYSTER CANNING INSPECTION ANNOUNCED BY FOOD AND DRUG ADMINISTRATION

A regulation setting up a canned oyster inspection service under the U.S. Food and Drug Administration was printed in the January 4, 1944 issue of the Federal Register. The regulation follows:

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration

PART 155—CANNED OYSTERS; REGULATIONS FOR INSPECTION

Under the authority of section 702A [1] of the Federal Food, Drug, and Cosmetic Act the following regulations for the inspection of canned oysters are hereby promulgated:

Sec.
155.30 Application for inspection service.
155.31 Granting or refusing inspection service; cancellation of application.

Sec.
155.32 Inspection periods.
155.33 Assignment of inspectors.
155.34 Uninspected oysters excluded from inspected establishments.
155.35 General requirements for plant and equipment.
155.36 General operating conditions.
155.37 Code marking.
155.38 Processing.
155.39 Examination after canning.
155.40 Labeling.
155.41 Certificates of inspection; warehousing and export permits.
155.42 Inspection fees.
155.43 Suspension, withdrawal, and termination of inspection service.

AUTHORITY: §§ 155.30 to 155.43, inclusive, issued under 52 Stat. 1040, et seq.; 21 U.S.C. 301, et seq.

§ 155.30 *Application for inspection service.* (a) Applications for inspection service on canned oysters under the provisions of section 702A of the Federal Food, Drug, and Cosmetic Act shall be on forms supplied by the Food and Drug Administration. Except as provided in paragraph (b) of this section, no application for an initial inspection period filed with the Food and Drug Administration less than 60 days preceding the opening date of the canning season in any year shall be considered unless the applicant shows substantial cause. The opening date of the canning season in each State shall be the date set by the State agency responsible for controlling the opening date of the canning season in the State in which the plant for which the application is filed is located. A separate application shall be made for each inspection period in each establishment in which the service is applied for. Each application for an initial inspecitton period shall be accompanied by an advance deposit of $164, as prescribed by § 155.42 (b), except establishments receiving inspection service under the regulations for the inspection of canned shrimp for which establishments no additional advance deposit will be charged. Such deposit shall be paid in the manner prescribed by § 155.42 (e).

(b) For the year ending June 30, 1944, applications will be considered which are received prior to February 1, 1944.

(c) An application by two or more packers for inspection service in one establishment to be jointly or severally operated by them shall be accompanied by an agreement signed by such packers binding each to be jointly and severally liable for the payment of all fees and deposits required for such establishment by § 155.42.

§ 155.31 *Granting or refusing inspection service; cancellation of application.* (a) The Administrator of the Federal Security Agency may grant the inspection service applied for when he determines that the establishment covered by such application complies with the requirements of § 155.35.

(b) The Administrator may refuse to grant the inspection service at any establishment for cause. In case of refusal he shall notify the applicant of the reason therefor and shall return to such applicant the payment which accompanied the application, less any expenses incurred by the Administration for preliminary inspection of the establishment, or for other purposes incident to such application.

(c) The applicant, by giving written notice to the Administrator, may withdraw his application for inspection service before an inspector is assigned to the establishment. In case of such withdrawal, the Administrator shall return to such applicant the payment which accompanied the application, less any expenses incurred by the Administration for preliminary inspection of the establishment, or for other purposes incident to such application.

§ 155.32 *Inspection periods.* (a) The initial inspection period in each establishment in which inspection service under these regulations is granted shall be four months. Extension inspection periods, each of which shall begin at the close of the preceding inspection period, may be granted in such establishment if application therefor, accompanied by a deposit of $123 as prescribed by § 155.42, is made at least two weeks in advance of the close of such preceding inspection period: *Provided*, That upon request by the packer and with the approval of the Administration, such service during any inspection period may be transferred from one establishment to another to be operated by the same packer; but such transfer shall not serve to lengthen any inspection period or to take the place of an extension inspection period. In case of such transfer the packer shall furnish all necessary transportation of inspectors.

(b) Each initial inspection period shall begin on or after October 1, but not later than February 1, of each year. No initial or extension inspection period shall extend beyond June 30 of any year.

(c) The date of the beginning of each initial inspection period shall be regarded as the date specified for the beginning of the service in the application therefor, or such other date as may be specified by amendment to such application and approved by the Administration; but if the Administrator is not prepared to begin the service on the specified date, the date of the beginning of such period shall be regarded as the date on which the service is begun.

(d) Inspection service shall be continuous throughout the inspection periods.

§ 155.33 *Assignment of inspectors.* (a) An initial assignment of at least one inspector shall be made to each establishment in which inspection service under these regulations is granted. Thereafter the Administration shall adjust the number of inspectors assigned to each establishment to the number required for continuous and efficient inspection.

(b) Any inspector of the Administration shall have free access at all times to all parts of the establishment and to all fishing and freight boats and other conveyances for transporting oyster to such establishment.

§ 155.34 *Uninspected oysters excluded from inspected establishments.* (a) No establishment to which inspection service on canned oysters has been granted shall at any time thereafter can oysters which have not been inspected under these regulations, or handle or store in such establishment any canned oysters which have not been so inspected; but this paragraph shall not apply to an establishment after termination of inspection service therein as authorized by § 155.43.

(b) All oysters delivered to or held in an establishment shall be subject to inspection, but certificates of inspection shall be issued under these regulations only on canned oysters.

§ 155.35 *General requirements for plant and equipment.* (a) All exterior openings of the cannery, including those of the shucking sheds, shall be adequately screened, and roofs and exterior walls shall be tight. When necessary, fly traps or other approved insect-control devices shall be installed.

(b) One or more suitable washing devices and one or more suitable inspection belts shall be installed for the washing

and subsequent inspection of the oysters before delivery for steaming or other means of opening.

(c) Shucking sheds and packing rooms shall be separate, and fixtures and equipment thereof shall be so constructed and arranged as to permit thorough cleaning. Such sheds and rooms shall be adequately lighted and ventilated, and the floors thereof shall be tight and arranged for thorough cleaning and proper drainage. Open drains from shucking shed shall not enter packing room. If shucking shed and packing room are in separate buildings such buildings shall not be more than 100 yards apart, unless, with the approval of the Food and Drug Administration, such conditions are maintained as will enable efficient inspection.

(d) All surfaces of washers, belts, tables, tanks, utensils, and other equipment with which shucked oysters come in contact shall be of metal other than lead or of other smooth, nonporous material that can be readily cleaned. Metal seams shall be smoothly soldered.

(e) Suitable means shall be provided for removal of shells and debris from shucking shed.

(f) Adequate supplies of steam and of clean, unpolluted running water shall be provided for washing, cleaning, and otherwise maintaining the establishment in a sanitary condition.

(g) Adequate toilet facilities of sanitary type shall be provided.

(h) An adequate number of sanitary wash basins, with liquid or powdered soap, shall be provided in both the shucking shed and packing room. Paper towels shall also be provided in the packing room.

(i) Signs requiring employees handling oysters to wash their hands after each absence from post of duty shall be conspicuously posted in the shucking shed and packing room and elsewhere about the cannery as conditions require.

(j) If steam boxes are used for opening the oysters, they shall be provided with adequate steam inlets, exhausts, drains, a safety valve, and a pressure gauge.

(k) Suitable devices shall be provided for washing the shucked oysters and for their subsequent drainage.

(l) One or more suitable devices shall be provided for the removal of shell and grit from the shucked oysters.

(m) One or more suitable inspection belts shall be installed for the inspection of shucked oysters.

(n) Equipment shall be provided for code-marking cans.

(o) Each processing retort shall be fitted with at least the following equipment.

(1) An automatic control for regulating temperatures.

(2) An indicating mercury thermometer of a range from 170° F. to 270° F., with scale divisions not greater than 2°, installed either within a fitting attached to the shell of the retort or within the door or shell of the retort. If the thermometer is installed within a fitting such fitting shall communicate with the chamber of the retort through an opening at least 1 inch in diameter. Such fitting shall be equipped with a bleeder at least ⅛ inch in diameter. If the thermometer is installed within the door or shell of the retort the bulb shall project at least two-thirds of its length into the principal chamber thereof.

(3) A recording thermometer of a range from 170° F. to 270° F. with scale divisions not greater than 2°. The bulb of such thermometer shall be installed as prescribed for the indicating mercury thermometer. The case which houses the charts and recording mechanism shall be provided with an approved lock, all keys to which shall be in the sole custody of the inspector.

(4) A pressure gauge of a range from 0 to 30 pounds with scale divisions not greater than 1 pound. Such gauge shall be connected to the chamber of the retort by a short gooseneck tube. The gauge shall be not more than 4 inches higher than the gooseneck.

(5) A blow-off vent of at least ¾ inch inside diameter in the top of the retort.

(6) A ⅛-inch bleeder in top of retort.

(7) A baffle plate in the base of retort, unless retort baskets with perforated base plates are provided.

(p) Suitable space and facilities shall be provided for the inspector to prepare records and examine samples, and for the safekeeping of records and equipment.

§ 155.36 *General operating conditions.* (a) The decks and holds of boats tonging or dredging oysters for any inspected establishment shall be kept in a sanitary condition. Such boats shall be equipped with adequate means for protecting the oysters against contamination with bilge water.

(b) Canneries, cannery boats and other cannery conveyances shall accept only live, clean, sound oysters taken from unpolluted areas. When necessary, ice or other suitable refrigerant shall be provided to prevent spoilage.

(c) The decks and holds of all boats and the bodies of other conveyances transporting oysters to the cannery shall be kept in sanitary condition.

(d) After delivery of each load of oysters to cannery, decks and holds of each boat and the body of each conveyance making such delivery shall be washed down with clean, unpolluted water and all debris shall be cleaned therefrom before leaving the cannery premises.

(e) All portions of the establishment shall be adequately lighted to enable the inspector to perform his duties properly.

(f) As often as is necessary to maintain sanitary conditions unloading platforms and equipment shall be washed with clean, unpolluted water, and all debris shall be cleaned therefrom.

(g) After each delivery to the cannery oysters shall be handled expeditiously and under such conditions as to safeguard against contamination or spoilage.

(h) Before steaming or opening by other means the oysters shall be washed with clean, unpolluted water. After washing, the oysters shall be passed over the inspection belt and culled to remove dirty, muddy, or decomposed oysters and extraneous material. Muddy oysters may be returned to the washer for rewashing.

(i) Shucking knives may be maintained by the individual owner and shall be thoroughly washed with soap and water and chlorinated before use each day.

(j) The packer shall immediately destroy for food purposes any oysters in his possession condemned by the inspector as filthy, decomposed, putrid, or unfit for food. Oysters condemned on boat or unloading platform shall not be taken into the cannery but shall be either destroyed or returned to a bedding ground.

(k) When the oysters are opened by steaming the time and temperature of steaming shall not exceed the minimum time and temperature necessary to open the oyster and slip one eye.

(l) Shells shall be removed from the shucking shed continuously and shall not be allowed to accumulate in or about the cannery or premises in such a manner as to create a nuisance.

(m) Offal, debris, or refuse from any source whatever, shall not be allowed to accumulate in or about the cannery or premises.

(n) No shucked oysters shall be returned to the shucker after delivery to the weigher.

(o) The shucked oysters shall be washed by a suitable device and immediately drained. The time of washing shall not exceed the minimum time necessary for cleansing.

(p) When the oysters, at any time after shucking and until enclosed in the can, are transported from one building to another, they shall be protected by properly covered containers.

(q) All floors and other parts of the cannery and all cannery fixtures, equipment, and utensils shall be cleaned as often as is necessary to maintain them in sanitary condition.

(r) The packer shall require all employees handling oysters to wash their hands after each absence from post of duty.

(s) The packer shall require all employees to observe proper habits of cleanliness, and shall not knowingly employ in or about the cannery any person afflicted with infectious or contagious disease.

§ 155.37 *Code marking.* (a) Code marks shall be affixed to all cans and other immediate containers before they are placed in the processing retorts. Such marks shall show at least (1) the date of packing, (2) the establishment where packed, and (3) the size of the oysters when such oysters were graded for size.

(b) Keys to all code marks shall be given to the inspector.

(c) Each lot shall be stored separately pending final inspection. For the purposes of the regulations in this part all cans or other immediate containers bearing the same code mark shall be regarded as comprising a lot.

§ 155.38 *Processing.* (a) The closure of the can or other immediate container and the time and temperature of processing the canned oysters shall be adequate to prevent bacterial spoilage.

(b) The following processes shall be the minimum employed for the containers indicated:

Size	Time at 240° F.	Time at 250° F.
	Minutes	*Minutes*
211 x 400	23	13
307 x 409	27	13
301 x 411	25	13

(c) The blow-off vent shall be open during the coming-up period until the mercury thermometer registers at least 215° F. Bleeders shall emit steam during the entire processing period.

(d) The inspector shall identify each record on the thermometer chart with the code mark of the lot to which such record relates and the date of such record. The Administration shall keep such charts for at least five years, and upon request shall make them available to the packer.

(e) The packer shall keep for at least one year all shipping records covering shipments from each lot, and upon request shall furnish such records to any inspector of the Administration.

§ 155.39 *Examination after canning.* (a) Adequate samples shall be drawn by the inspector from the lot of canned oysters identified by each code mark to determine whether or not such lot conforms to all requirements of the Federal Food, Drug, and Cosmetic Act, amendments thereto, and regulations thereunder.

(b) The packer shall destroy for food purposes, under the immediate supervision of the inspector, any lot of canned oysters condemned by the inspector as not complying with § 155.38, or as filthy, decomposed, putrid, or unfit for food.

§ 155.40 *Labeling.* (a) Labels on canned oysters packed and certified under these regulations shall bear the mark "Production Supervised by U. S. Food and Drug Administration," with or without the official establishment number. Such mark shall be plainly and conspicuously displayed in type of uniform size and style on a background of strongly contrasting color, and shall appear on the principal panel or panels of the label so as to be easily observable in connection with the name of the article.

(b) Two proofs, or one proof and one photostat thereof, or eight specimens of each label intended for use on inspected canned oysters or on or within the cases therefor, shall be submitted to the Food and Drug Administration for approval. If proofs or proof and photostat are submitted, eight specimens of the label shall be sent to the Administration after printing. The Food and Drug Administration is hereby authorized to approve labels for use on canned oysters inspected under these regulations if such labels when so used comply with the provisions of the Federal Food, Drug, and Cosmetic Act, amendments thereto, and regulations thereunder. The Food and Drug Administration may approve for temporary use labels which bear the mark required by § 155.40 (a) although such mark is not displayed in the manner prescribed by that section. The Food and Drug Administration is also authorized to revoke any such approval for cause. The Administration shall not approve labels for canned oysters intended for export under the provisions of § 155.41 (e).

(c) No commercial brand or brand name appearing on any label approved under (b) of this regulation, and no label simulating one so approved, shall be used thereafter on any canned oysters other than those which have been inspected under these regulations: *Provided*, That this paragraph shall not apply to any packer's label after termination of inspection as provided in § 155.43, or to any distributor's label after three months' written notice by the owner thereof to the Food and Drug Administration that its use on inspected canned oysters has been discontinued and will not be resumed.

(d) Canned-oyster labeling authorized by or approved under (a) or (b) of this regulation shall be used only as authorized by these regulations. Unauthorized use of such labeling renders the user liable to the penalties prescribed by the Food, Drug, and Cosmetic Act, as amended.

§ 155.41 *Certificates of inspection; warehousing and export permits.* (a) After finding that the canned oysters comprising any parcel (1) have been handled, prepared, and packed in compliance with all provisions of these regulations, (2) bear labeling approved as authorized under § 155.40 (b), and (3) comply with all the provisions of the Federal Food, Drug, and Cosmetic Act, amendments thereto, and regulations thereunder, the inspector shall issue a certificate showing that such canned oysters so comply. The certificate shall specify the code marks to which it applies, the quantity of the parcel so marked, the place where such parcel is stored, the size and kind of containers, the commercial brand name on the labels, and the condition of the oysters if they are broken. Such certificate shall become void if such labeling is removed, altered, obliterated, or replaced; but such canned oysters may be relabeled under the supervision of an inspector and recertified if the inspector finds that, after being relabeled, they comply with the requirements laid down by this paragraph for the issuance of a certificate.

(b) Unless covered by certificate, canned oysters shall be moved from an inspected establishment only for storage authorized under paragraph (c) of this section, or export authorized under paragraph (e) of this section, or for destruction as provided by § 155.39 (b).

(c) Applications to move unlabeled canned oysters from storage in a warehouse elsewhere than in the establishment where such oysters were packed shall be on forms supplied by the Administration. The application shall give the name and location of the warehouse in which such canned oysters are to be stored, and shall be accompanied by an agreement signed by the operator of such warehouse that inspectors shall have free access at all times to all canned oysters so stored, and that conditions which will preserve the identity of each parcel of such canned oysters shall be continuously maintained pending issuance of a certificate thereon or removal as authorized by paragraph (d) of this section. If such application is approved and it appears to the inspector that the canned oysters comprising any parcel (1) have been packed in compliance with these regulations, (2) are not slack-filled, and (3) conform, except for the absence of labeling, to all requirements of the Federal Food, Drug, and Cosmetic Act, amendments thereto, and regulations thereunder, the inspector shall issue to the applicant, on his request, a warehousing permit covering such canned oysters. Such permit shall specify the code marks to which it applies, the quantity of the parcel so marked, the places from and to which such parcel is to be moved, the size of the oysters, the size and kind of containers, and the condition of the oysters if they are broken. When any provision of the agreement is violated the Administration may revoke any permit issued pursuant to such agreement, and may also revoke its approval of the application for warehousing which accompanied such agreement.

(d) Unless covered by certificate, canned oysters stored under the authority of paragraph (c) of this section shall be moved from the warehouse where stored only for re-storage under such authority, or for return upon written permission of the inspector to the establishment where packed, or for export authorized under paragraph (e) of this section, or for destruction as provided by § 155.39 (b).

(e) Section 801 (d) of the Federal Food, Drug, and Cosmetic Act provides that a food intended for export shall not be deemed to be adulterated or misbranded under the act if it (1) accords to the specifications of the foreign purchaser, (2) is not in conflict with the laws of the country to which it is intended for export, and (3) is labeled on the outside of the shipping package to show that it is intended for export. An application to export canned oysters under the provisions of section 801 (d) of the act shall be accompanied by the original or a verified copy of the specifications of the foreign purchaser; if so required by the Administration, evidence showing that such canned oysters are not in conflict with the laws of the country to which they are intended for export; and, if shipment of labeled canned oysters is specified or directed, eight specimens of the labeling therefor. If canned oysters prepared or packed according to such specifications are not in conflict with the laws of such country, the Administration shall direct the inspector to issue to the applicant an export permit covering such canned oysters comprising any parcel ordered by such purchaser under such specifications, when the inspector finds that such canned oysters were packed in compliance with the requirements of these regulations regarding sanitary conditions and processing; are not filthy, decomposed, putrid, or otherwise unfit for food; accord to such specifications, and are labeled on the outside of the shipping package to show that they are intended for export. Such permit shall specify the code marks to which it applies and the quantity of the parcel so marked, and shall show that such canned oysters were packed under sanitary conditions, are wholesome, and accord to such specifications. The applicant shall furnish to the inspector documentary evidence showing the exportation of all such canned oysters. Canned oysters intended for export under this subsection shall not be stored in any warehouse in the United States elsewhere than in the establishment where such canned oysters were prepared or packed, except on written permission of the inspector, or of the chief of the Food and Drug Administration Station within whose territory such warehouse is located.

§ 155.42 *Inspection fees.* (a) Except as otherwise provided by these regulations, the fee prescribed for inspection service shall be eight (8) cents for each case of canned oysters packed under such service. For the purpose of this section a case of canned oysters shall be 48 No. 1 cans (211 x 400) or the equivalent thereof. The sum of not less than $240 shall be paid at the beginning of the initial inspection period, and thereafter similar advance deposits shall be made whenever necessary to prevent arrears in the payment of fees, unless the Administration on an estimate of output authorizes payment in other amounts. Any excess advance deposits so made for the fiscal year shall be returned to the packer by the Administration after the inspection service is closed in the establishment.

(b) In addition to the fee prescribed by paragraph (a) of this section, an advance deposit of $123 multiplied by the number of months of the inspection period shall be paid for each inspection period in each establishment which is not receiving inspection service and is making or has made advance deposits for the period covered by this application under the Regulations for the inspection of canned shrimp (7 F.R. 4945 et seq., as amended 8 F.R. 7751), as follows: Each application for an initial inspection period shall be accompanied by an advance deposit of $164, and subsequent deposits of $164 shall be made at monthly intervals from the date of the beginning of such period as defined in § 155.32 (c), until the total amount of the deposit for the initial inspection period shall have been made. Each application for

an extension inspection period shall be accompanied by a deposit of $123, and at subsequent monthly intervals thereafter additional deposits of $123 shall be made; but if the final deposit is to cover a time of less than 30 days, then such deposit shall be at the rate of $4.10 for each day of such time. Advance deposits made under this subsection shall be charged with the cost of the inspection service which has not been provided for by fees under paragraph (b) of this section and any appropriations made by Congress for such purpose. The deposits by each packer shall be so charged in the same ratio to the total deposits as the number of months of inspection service rendered in such packer's establishment bears to the total number of months of inspection service rendered in all establishments. The balance remaining after such charges have been made shall be returned by the Administration to the packers at the end of the fiscal year. When inspection service is withdrawn from an establishment as authorized by § 155.43 (a), the Administration shall not return to the packer any of the advance deposits made for such establishments; and such deposits shall be charged with the cost incurred and the balance transferred into the Treasury as a miscellaneous receipt. Such deposits shall not be included in the total deposits when computing charges against such total deposits.

(c) A separate fee shall be paid to cover all expenses, incurred in accordance with the regulations of the Government, for salary, travel, subsistence, and other purposes incident to inspection for the purpose of issuing a certificate or warehousing or export permit on canned oysters stored or held at any place at which a sea-food inspector is not assigned.

(d) When the cannery and the cannery warehouse of an establishment are located at different points of such distance apart that transportation between them is required for the inspector to perform his duties in the establishment, the packer shall furnish such transportation or shall pay an extra fee to cover all expenses therefor.

(e) All payments required by the regulations in this part shall be by bank draft or certified check, collectible at par, drawn to the order of the Treasurer, United States, and payable at Washington, D. C. All such drafts and checks, except those for the payment required by § 155.30 (a), shall be delivered to the inspector and promptly scheduled to the Food and Drug Administration, Federal Security Agency, Washington, D. C., whereupon after making appropriate records thereof they will be endorsed and transmitted to the Chief Disbursing Officer, Division of Disbursement, Treasury Department, for deposit to the receipt account "758013 Deposits, Sea Food Inspection Fees, Food and Drug Administration."

(f) Refunds to the packers making advance deposits will be by check drawn on the Treasury of the United States pursuant to refund vouchers duly certified and approved by the designated administrative officer.

§ 155.43 *Suspension, withdrawal, and termination of inspection service.* (a) The Administration may suspend and the Administrator may withdraw inspection service in any establishment (1) upon failure of the packer to comply with any provision of these regulations, or (2) upon the dissemination by the packer or any person in privity with him of any representation which is false or misleading in any particular regarding the application to any sea food of the inspection service provided by the regulations in this part.

(b) When inspection service is suspended in an establishment, as authorized by paragraph (a) of this section, the Administration shall not lengthen the inspection period in such establishment to compensate for any of the time of suspension.

(c) After inspection service for a fiscal year is closed in an establishment, but before the resumption of packing therein during the next fiscal year, the packer may terminate inspection service under the regulations in this part by giving written notice of such termination to the Administration.

These regulations shall become effective on the date of publication in the FEDERAL REGISTER.

[SEAL] WATSON B. MILLER,
Acting Administrator.

DECEMBER 31, 1943.

[F. R. Doc. 43-20745; Filed, December 31, 1943; 12:21 p. m.]

1944 GLASS CONTAINER AND METAL CLOSURE QUOTAS ANNOUNCED

The 1944 quotas of new glass containers, as well as metal caps, in general permit the use of approximately the same number of new glass containers and metal caps for packing certain products as was used in 1943, the WPB Containers Division announced January 5. Production of glass containers in 1943 was approximately 92,000,000 gross, and production during 1944 is expected to equal or perhaps exceed that figure slightly, Hugh A. Carroll, Chief of the Glass Containers Section, said. Quotas for 1944 are designed to bring the permitted use into balance with the productive capacity of the glass container manufacturing industry, he pointed out. Permitted uses cover the packaging of essential products, including foods, drugs, chemicals, cosmetics, and beverages, and specific quotas for each product are fixed by WPB.

A new WPB glass container Limitation Order L-103-b, which now incorporates the metal closure Limitation Order M-104, was issued effective January 4, and the former M-104 was revoked. The new order covers only new glass containers and caps, and does not affect their reuse. Subject to specific exceptions, it lists the only products that may be packed in glass containers and with metal closures, and the closure materials that may be used in each case.

Some 91 food products, 39 drugs, 47 chemicals, and many cosmetic and toilet products, which may be packed in glass containers with metal closures, are listed, and specific quotas for 98 percent of the glass production are set up. In general, the quota schedules of the new order follow the plans of former orders L-103-b and M-104. The new order and the amended metal can order M-81, which was issued on January 3, 1944, form an integrated container program designed to provide containers to the extent permitted by the listed quotas.

Some products, in the food category, are restricted as to the size of container that may be used, so as to discourage the excessive use of small containers. Exporters are prevented from shipping more empty glass containers and metal closures out of the country than they exported in 1943, under a new provision of the order.

Restrictions for "Fish and Shellfish" are specified as follows:

Product	Calendar year packing quota glass	Calendar year packing quota closures	Closure material	
			Tinplate	Blackplate
60. Any person who packed fish or shellfish products in 1943 may pack the same products in 1944 or any subsequent year, except that no clam broth shall be packed.	100% 1943	100% 1943	X	

The following definitions are excerpted:

(1) "Glass container" means any empty new machine-made bottle, jar or tumbler, with a capacity of 140 fluid ounces or less, which is made of glass and which is suitable for packing any product.

(4) "Closure" means any new sealing or covering device affixed or to be affixed to a glass container for the purpose of retaining the contents within the container. The term shall not include bulbs or droppers for medicinal bottles.

(5) "Metal closure" means any closure which is made of zinc, aluminum, tinplate, terneplate, blackplate, frozen plate, waste-waste, or waste.

WPB REVISES REGULATION ON GLASS CONTAINERS

The effective date for quotas for new glass containers and metal closures for 1944 was postponed until March 1 by the War Production Board in a revision of Supplementary Order L-103-b, issued January 27.

REVISIONS IN M-81 (CONTAINERS-CANS) AFFECT FISHERY PRODUCTS

Conservation Order M-81 (Containers-Cans) was amended by the WPB, effective January 3. The regulation was changed considerably from the last previous issue (October 23, 1943) as it concerns the use of cans in packing fish and shellfish. Item numbers have been changed for all products. The item Salmon has been divided into two classifications—Collapsed Cans and Non-collapsed Cans—the latter carrying a limit of 0.50 weight tin for can body materials compared to a 1.25 limit for collapsed cans. Packing quotas have been liberalized for fresh products in refrigerated shipments with most items changing to an "unlimited" quota status. The new revision provides for refrigerated shipment of fresh-cooked shrimp for areas other than Alaska.

The following fishery items are excerpted:

SCHEDULE I—FOOD CANS

Product (1)	Packing quota (2)	Can sizes (3)	Can materials: Body (4)	Can materials: Ends (5)
29. Soups: Limited to the below-listed kinds of seasonal and nonseasonal soups containing, in the case of all soups except mushroom and bean, no less than the specified percentage, by weight, of dry solids from dairy products in any form, poultry or poultry products in any form, fresh, brined, or frozen meats, fish, vegetables, and other products of the kinds listed in Schedules I and II.				
b. Non-seasonal soups Kinds, minimum solids: Clam or fish, 8% dry solids, chowders, turtle.	100% of total 1943 pack of specified non-seasonal soups.	1 picnic	1.25 tin	0.50 tin.
FISH AND SHELLFISH				
(Processed, and in hermetically sealed cans)				
49. Clams, soft, hard or razor	Unlimited	½ flat (307 x 200.25) (307 x 201.25) 1 picnic (211 x 400)–1 tall (301 x 411)–2 (307 x 409)–05 (603 x 700).	0.50 tin	0.50 tin.
50. Crabmeat	Unlimited	½ flat (307 x 201.25)	0.50 tin	0.50 tin.
51. Fish flakes. Dried fish flakes not to be packed	Unlimited	300 (300 x 407)–2 (307 x 409)	0.50 tin	0.50 tin.
52. Ground fish, containing no filler and packed for human consumption only	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
53. Fish livers and fish liver oils	Unlimited	5 gal. reusable	1.25 tin	1.25 tin.
54. Fish roe	Unlimited	300 (300 x 407) ½ oval (313 x 307 x 109)	0.50 tin	0.50 tin.
55. Herring, Atlantic Sea, by whatever name known, including sardines	Unlimited	¼ drawn (308.5 x 404 x 014.5)–¼ drawn (304 x 308 x 105)–¼ three piece (308 x 412 x 112)–300 (300 x 407).		
Packed in brine			0.50 tin	0.50 tin.
Packed in oil			0.50 tin	CTB.
Packed in mustard or tomato sauce			1.25 tin	1.25 tin.
56. Herring, Pacific Sea	Unlimited	1 tall (301 x 411)		
Packed in brine			0.50 tin	0.50 tin.
Packed in oil			0.50 tin	CTB.
Packed in mustard or tomato sauce			1.25 tin	1.25 tin.
57. Herring, river (alewives)	Unlimited	300 (300 x 407)–2 (307 x 409)	0.50 tin	0.50 tin.
58. Mackerel	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
59. Menhaden	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
60. Mullet	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
61. Mussels	Unlimited	1 picnic (211 x 400)–2 (307 x 409)–10 (603 x 700).	0.50 tin	0.50 tin.

SCHEDULE I—FOOD CANS

Product (1)	Packing quota (2)	Can sizes (3)	Can materials: Body (4)	Can materials: Ends (5)
FISH AND SHELLFISH				
(Processed, and in hermetically sealed cans)				
62. Oysters. No. 1 picnic cans shall contain not less than 7½ ounces of oysters by cut-out drained weight; No. 2 cans 14 ounces; and other permitted size cans shall contain a fill correspondingly proportionate to the No. 1 picnic can.	Unlimited	1 picnic (211 x 400)-1 tall (301 x 411)-2 (307 x 409).	0.50 tin	0.50 tin.
63. Pilchards, by whatever name known including sardines	Unlimited	8Z short (211 x 300)-½ oblong (304 x 508 x 103)-(308 x 510 x 104)-300 (300 x 407)-1 oval (607 x 406 x 108).		
Round and oval cans:				
Packed in brine			0.50 tin	0.50 tin.
Packed in oil			0.50 tin	CTB.
Packed in mustard or tomato sauce			1.25 tin	1.25 tin.
Oblong cans:				
Packed in brine			1.50 tin	0.50 tin.
Packed in mustard or tomato sauce			1.50 tin	1.25 tin.
64. Salmon	Unlimited	½ flat (307 x 200.25) (307 x 201.25)-1 flat (401 x 205.5) (401 x 211)-1 tall (301 x 411).		
Collapsed cans			1.25 tin	0.50 tin.
Non-collapsed cans			0.50 tin	0.50 tin.
65. Shad	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
66. Shrimp	Unlimited	1 picnic (211 x 400)-5 (302 x 410).	0.50 tin	0.50 tin.
67. Squid	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.
68. Tuna, bonito, and yellowtail	Unlimited	½ tuna (307 x 113)-1 tuna (401 x 205.5) 4 lb. tuna (603 x 406).	0.50 tin	0.50 tin.
69. Turtle	Unlimited	300 (300 x 407)	0.50 tin	0.50 tin.

SCHEDULE II—FOOD CANS

MISCELLANEOUS FOODS				
18. Liquid edible oils, including only animal, vegetable, olive, fish and other marine animal and edible blends of such oils.	150% 1943 pack of size 5 gal.	5 gal. reusable	1.25 tin	1.25 tin.
	125% 1943 pack of 1 gal. size in cans and glass.	1 gal.	0.50 tin	0.50 tin.
NOTE: Any liquid edible oil packed in 1-gallon glass in 1944 shall be charged to the above quotas.				
FISH AND SHELLFISH				
(For refrigerated shipment, fresh)				
26. Oysters, fresh-shucked	Unlimited	1-gal.	CTB.	CTB.
	100% 1941 pack of 1-pt. size	1-pint	CTB.	CTB.
27. Clams, fresh-shucked	Unlimited	1-gal.	CTB.	CTB.
28. Mussels, fresh-shucked	Unlimited	1-gal.	CTB.	CTB.
29. Fillets & Steaks, fresh	Unlimited	20-lb.	CTB.	CTB.
30. Crabmeat, fresh-cooked	Unlimited	1-lb.	CTB.	CTB.
31. Lobster meat, fresh-cooked	Unlimited	1-lb.	CTB.	CTB.
32. Shrimp, fresh-cooked	Unlimited			
Other than Alaska		1-gal.	CTB.	CTB.
Alaska only		10.	1.25 tin	0.50 tin.

Definition: (k) For the purpose of this order:

(1) "Can" means any unused container which is made in whole or in part of tinplate, terneplate, or blackplate, and which is suitable for packing any product. The term includes any container closure or fitting made in whole or in part of tinplate, terneplate or blackplate, but does not include a closure or fitting to be used on or as a part of a glass container or fibre or steel drum (as defined in Orders L-103, M-313 and L-197). The term does not include fluid milk shipping containers as defined in Conservation Order M-200.

TRADE POINT VALUES OF CANNED FISH REDUCED

Canned fish point values are cut sharply, all types under rationing (with the exception of oysters) being reduced 4 points from 16 to 12 points per pound in the 11th official table of trade point values for meat, fats, fish, and dairy products, issued January 27, by the Office of Price Administration. Oysters remain unchanged at 4 points per pound. The revised trade point values, which are effective January 30 and, barring unforeseen developments, will remain in effect through March 4, 1944, are as follows:

CANNED FISH
(Cooked and in any hermetically-sealed container)

	New Point Value	Old Point Value	Change		New Point Value	Old Point Value	Change
Bonito	12	16	-4	Shrimp	12	16	-4
Mackerel	12	16	-4	Tuna	12	16	-4
Oysters	4	4	-	Yellowtail	12	16	-4
Salmon	12	16	-4	All products containing more than 20 percent of the fish noted	12	16	-4
Sardines	12	16	-4				

Byproducts Trade

INDUSTRIAL FATS AND OILS ALLOCATIONS FOR FEBRUARY

The use of allocated industrial fats and oils will be authorized by the WFA in February on practically the same basis as in January. Only a few minor changes are made in the monthly allocation schedule. Cutting oil manufacturers will be allocated 100 percent of January requirements of sperm oil (FDO-37) with the limitation that the sperm oil content of the fatty oil base must not exceed 65 percent. This is a relaxed restriction inasmuch as consumers had been limited to a 30 percent sperm oil content since July 1943. Obtained from the sperm whale, sperm oil is important in war industries, particularly for "breaking in" motors. Other sperm oil consumers will be allocated 100 percent of January requirements. WFA reported the changes listed on January 20.

CERTAIN FISH OILS MAY BE EXEMPTED FROM FDO-60

Appeals for exemption of fish oils having a high free fatty acid content from restrictions of Food Distribution Order No. 60 will be considered by the Food Distribution Administration, according to a statement January 6 by the Department of Agriculture. The appeals may be filed with the Chief, Fats and Oils Branch, Food Distribution Administration, Washington 25, D. C. High free fatty acid content oil includes "gurry oil," or tank bottoms and settlings which have accumulated from storage of crude fish oil during the producing season. It does not include refinery residues or by-products. Fish oils of high free fatty acid content generally are not suited for most industrial uses because they contain a relatively high percentage of foreign matter, such as protein and oleaginous materials. They also have a high moisture content and are dark in color.

SPECIAL HARDSHIP APPEALS (FATS AND OILS) TO BE CONSIDERED

The War Food Administration on January 18 announced it will consider appeals from users of fats and oils who are confronted with exceptional or unreasonable hardship because of uneven operations under quotas prescribed on a calendar quarter basis in various food distribution orders. The relief intended is to permit such users to equalize their quarterly production, so as to avoid a manpower problem which might arise if they had to curtail employment during calendar quarters of small production and find additional labor during periods of larger production. Food Distribution Orders Nos. 34 (glycerine), 42 (general), 60 (fish oil), and 63 (linseed delivery) are involved.

Users seeking this relief should indicate in a letter to the FDA the type of hardship involved, and specify the method by which they propose to equalize their use of fats and oils. Any relief granted would not permit the annual use of any greater quantity of fats and oils than would be permitted under the present orders or any subsequent amendments. Appeals should be addressed to the Director of Food Distribution Administration, Washington 25, D.C., and should carry reference to the specific FDO number under which the user operates.

VITAMIN A ALLOCATIONS ANNOUNCED FOR 1944

U. S. civilians will receive 88 trillion USP units out of about 139 trillion USP units or slightly more than 63 percent of the total 1944 Vitamin A allocation, the War Food Administration announced January 28 in reporting Vitamin A allocations for 1944. This is about the same quantity that was available for civilians in 1943.

Since the U. S. serviceman gets most of his vitamins through a nutritionally-balanced diet, only about five trillion USP units or about 4 percent of the Vitamin A allocation will go to the U. S. military and war services. Exports and shipments to our territories, allies, other friendly nations, and a contingency reserve for emergency war purposes, require about 46 trillion USP units or 33 percent of the allocable supplies.

Allocations represent the planned division of expected supplies of food among the U. S. military and other war services, civilians, American territorial possessions, our Allies and

liberated areas. Requirements of each group are presented to the Food Requirements and Allocations Committee--the Civilian Requirements Branch of the Office of Distribution, WFA, representing U. S. civilians.

Vitamin A has vital civilian food enrichment and pharmaceutical uses, especially for babies. About 40 trillion units of the civilian allocation will go into pharmaceutical preparations, 8 trillion units for food enrichment, and the rest for feed enrichment. The vitamin is especially important to eyesight and its deficiency causes night blindness, diseased condition of skin and hair. The natural vitamin is found principally in fish liver oil, liver, butter, milk, eggs, fruits, and vegetables. It is extracted from fish liver oil for food enrichment and pharmaceutical uses although carotene--a pro-vitamin A extracted from plant sources—is also used to some extent.

VITAMIN A PRICES REVISED

A revised schedule of maximum prices at production levels for Vitamin A natural oils and concentrates was announced January 27, by the OPA, in a move to discourage "blending operations" which have tended to disrupt the normal price structure and limited the supply of Vitamin A fish liver oils of certain potencies available to buyers. The action will not change weighted average prices of Vitamin A nor cash returns to the industry, OPA said, nor will it affect prices paid by the consumer for the finished products containing Vitamin A oils. The principal change from the previous regulation is to group into three main classifications the oils and concentrates. Formerly, there were four classifications.

Under the original price schedule, Vitamin A-bearing oils containing less than 6,000 units were not covered by the regulation; those containing more than 6,000 units, but less than 60,000 had a maximum price of 14 cents per million units; those containing more than 60,000, but less than 200,000 units had a maximum price of 20 cents per million units; and those containing 200,000 or more units, and all Vitamin A concentrates, had a maximum price of 30 cents per million units.

As a result of the former schedule, "blending operations" developed, which were designed to produce oils of a potency either exempt from the regulation or commanding a higher price than would have resulted if the constituent oils had been sold unblended, OPA said. By this blending, oils of very low potency have been blended with those in the 14-cent price range so that the resulting product tests less than 6,000 units and is not covered by the regulation. Similarly, high potency oils are used to blend 14-cent oils above the required potency to get the 20-cent price, and to blend 20-cent oils upward to get the 30-cent price. As a result of these blending operations, offerings of oils of 65,000 units, for example, became relatively abundant, while needed oils of other potencies were held out for mixing. Since the 14-cent price will now apply on all Vitamin A oils with potencies of 40,000 and under, and the price on oils over that potency is staggered upward as the potency increases, the inducement for blending will be lacking and oils will be sold on the basis of their natural Vitamin A content, OPA said.

The action does not apply to oils sold for incorporation into animal and poultry feeds. They continue to be covered by Maximum Price Regulation No. 53 (Fats and Oils).

One other slight change, pertaining to imports of Vitamin A oils, is also included in the action. As originally drawn, maximum prices were set f.o.b. seller's shipping point. Under long established custom, American buyers of foreign oil purchased the commodity with duty and certain other charges paid by the foreign seller. Investigation has revealed no reason why this practice should be changed. Accordingly, the action provides, in effect, that on imported oils the maximum prices specified in the schedule shall be f.o.b. transcontinental rail shipping point, duty and taxes paid by the seller.

The foregoing provisions were discussed with representative members of the Vitamin A industry and were generally approved by those concerned. They are included in Amendment No. 1 to MPR-203 (Vitamin A Natural Oils and Concentrates), effective January 26, 1944. An excerpt follows:

1. The following new subparagraph (5) is added to § 1396.201 (b):

(5) Oils containing not more than 6,000 U. S. P. units of Vitamin A per gram and at least 400 A. O. A. C. units of Vitamin D per gram sold for use in animal or poultry feeds or feeding and so stated in writing by the buyer to the seller prior to payment. Maximum prices for these oils are established by Maximum Price Regulation No. 53.

2. Section 1396.212 (a) (2) is amended to read as follows:

(2) "Vitamin A natural oil" means any unconcentrated fish or marine animal liver oil (or mixtures thereof with other oils) containing less than 200,000 U. S. P. units of Vitamin A per gram, with the exception of cod liver oil.

3. By striking out the last sentence of § 1396.212 (a) (3) and substituting in lieu thereof the following sentence: "Oils containing 200,000 or more U. S. P. units of Vitamin A per gram, and blends of a concentrate and an edible vegetable oil, shall be considered concentrates."

4. Section 1396.214 (a) is amended to read as follows:

The following maximum prices are established for Vitamin A natural oils and concentrates, f. o. b. seller's shipping point, except that on purchases from foreign sellers for importation by vessel into the continental United States, the following maximum prices shall be f. o. b. port of entry. On all imports, duty and all other charges incident to importation except transcontinental rail freight, shall be paid by the seller.

VITAMIN A NATURAL OIL

Potency in U. S. P. units of Vitamin A per gram:	*Maximum price per million U. S. P. units of Vitamin A*
Less than 40,000	$0.14
40,000 and more but less than 200,000.	0.14 plus $0.001 for each 1,000 U.S.P. units of Vitamin A per gram in excess of 40,000.

VITAMIN A CONCENTRATE

Any	$0.20

Foreign Fishery Trade

FISH OIL IMPORTS RESTRICTED

Fish and shark liver oils cannot in the future be imported without authorization in writing from the War Production Board, according to a recent revision of the WPB's regulation on imports of strategic materials. The January 8 revision of General Imports Order M-63 adds the following two fishery items to List III of the Order, effective January 12, 1944:

Fish - liver oil, n.e.s. (include halibut-liver oil) - Commerce Import Class No. 2220.250.
Shark - liver oil, including oil produced from dogfish livers, n.s.p.f. - Commerce Import Class No. 0808.730.

Both of these items are listed on Schedule A of Order M-63-a as amended January 8, and thereby are not excepted from the provisions of M-63 when they are "located in, and are the growth production, or manufacture of, and are transported into the continental United States overland, by air, or by inland waterway from Canada, Mexico, Guatemala, or El Salvador."

REORGANIZATION OF THE FISHERIES OF NEWFOUNDLAND PLANNED

A proposal for reorganizing the fisheries of Newfoundland in the post-war period was laid before the people of Newfoundland in a radio address by Hon. P.D.H. Dunn, Commissioner of Natural Resources, on January 21. The proposal was developed by the Government of Newfoundland, based on recommendations of a post-war planning committee concerned primarily with the problem of return of men from the armed forces after the war.

Mr. Dunn stated that while "present prices for salt codfish are high and provide good remuneration to those engaged in the industry whether as catchers, middlemen, or exporters," this condition may not well last for more than "three or five years." "At the end of that period it is probable that we [Newfoundland] shall have to face another collapse in the value of dried codfish." His statements are excerpted further: "The one certain thing in the economic life of Newfoundland is that the dried codfish industry is not going to provide a reasonable standard of comfort for the numbers of men who depended upon it in the past. The industry was only carried on throughout the years because the men submitted to a lowering of their living standards and became victims themselves of malnutrition, with all its attendant evils."

While agriculture has been considered by some as a cure for Newfoundland's ills, Mr. Dunn stated, "It has not been appreciated that the development of quick-freezing has profoundly affected fish processing and distribution and has introduced a new factor which invalidates many conclusions previously reached. The truth is that the economic salvation of Newfoundland lies in a wise development of both the fisheries and agriculture."

The reconstruction policy advocated by the Government will adapt the industry under Government supervision to the best available markets. It is proposed to eliminate all unnecessary costs and increase the production per man to the maximum. The salt codfish industry

is to be continued, but a new industry will be created "around it so that we can revitalise the whole of our economic life." The new industry "must be based on a production of frozen fish, coupled with the fullest possible utilisation of the great wealth which nature has placed in the seas around our coasts. We must get away from the idea that fish means only cod; we must go after the other species which in a fresh, frozen, or processed state command a higher price than cod; and we must use every modern means in preparing these varieties of fish for markets." In view of the character of the resources, the most probable enlargement of the fisheries will occur through a moderate development of trawling.

The Government considers that fish-processing plants should be constructed at about 15 centers, with the collection of fish facilitated by construction of short roads at various parts of the coast and use of fast transporting vessels. At each center, fishing operations would be carried on with a view to the production of frozen fish as the main product, with facilities erected for filleting, quick-freezing, and cold-storage. Fish meal and oil plants, and possibly canning factories would be added. Surplus catches would be converted into dried salt fish. To insure the continuity of supplies, vessels of the dragger type would have to be provided. Arrangements are being made to secure plans and specifications for the most successful types of draggers.

As herring is one of Newfoundland's abundant species, the Government considers it necessary for the fishing industry to acquire sufficient knowledge of herring movements so that the shoals can be followed and catching arrangements made in advance. Investigation of the movements and habits of the herring in the Gulf of St. Lawrence area has been arranged.

The reorganization plan is to be essentially one for private enterprise, but the Government "proposes that steps should be taken to regulate it from the beginning." To this end "an act, giving the necessary powers for controlling the processing of fish other than dried salt codfish, is being prepared and will be published for comment. This act will require that premises for processing fish will have to be approved by the [Newfoundland] Fisheries Board and that no person may engage in the processing of fish other than the production of dried salt-fish without a licence. It is not intended to create monopolies, but it is the intention that indiscriminate and wasteful disposition of plants should be avoided wherever possible."

Finances will be secured from private capital to the greatest degree possible. "The Government will be prepared to lend money to carefully selected operators with adequate resources who are able and willing to engage in the fisheries." It will "make loans for a term secured by mortgage on plant and premises and bearing interest at 3½ percent per annum." In addition, "the Government is prepared, over a period subject to results being encouraging, to invest up to a total of four million dollars in the reorganisation." The entire development may cost from 10 to 15 million dollars. It is intended that the capital employed should be in Newfoundland hands.

TURTLE INDUSTRY, CAYMAN ISLANDS, JAMAICA, B. W. I.

Turtle fishing is one of the principal economic activities of the Cayman Islands (Grand Cayman, Cayman Brac, and Little Cayman), three small dependencies of Jamaica, British West Indies, according to the January 22 issue of the Foreign Commerce Weekly.

For generations, inhabitants of the Cayman Islands have caught green turtles and hawksbill turtles on the mosquito coasts of Honduras and Nicaragua. The green turtles are brought back alive to Grand Cayman and Cayman Brac, where they are usually held for several days in a kraal and then sent by schooner to Tampa or Key West and thence to New York by truck.

Green turtles are used exclusively for meat and soup, and hawksbill turtles for the ornamental shell. The turtles are caught by crews of sailing schooners, which before the war, numbered about 15. The schooner owner supplies all the gear and tackle and takes 50 percent of the gross cash, after payment of 50 cents per head to the Central American Governments as customs duty. There are about three turtle-catching trips a year, each trip usually lasting for several months.

The Cayman Islands continued to export almost as many green turtles during 1939, 1940, and 1941, as they did in the three preceding years, or 2,700, 3,700, and 2,624, respectively.

Prices fell for a time during the early part of the war, but have now risen sufficiently to make the industry more profitable to the ship-owners.

Turtle-shell exports in 1942 approximated the pre-war average. In general, green turtles are sold in the United States and turtle shell to British purchasers.

YEAR'S PURCHASES OF FISHERY PRODUCTS BY FDA VALUED AT $70,867,808

With December purchases of $5,612,634 worth of fishery products, the total value of these transactions for the year was $70,867,808, according to the Department of Agriculture. The bulk, or about 84 percent, of the value of the 1943 purchases was canned fishery products; cured fish accounted for 6 percent; byproducts, 4 percent; and vitamin-bearing fish-liver oils made up the remaining 6 percent of the total for the year.

Purchases of Fishery Products by F.D.A.

Commodity	Unit	December 1943		January 1-December 31, 1943	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH			Dollars		Dollars
Clams, canned	Cases	-	-	2,900	22,235
Herring, do	do	-	-	53,249	218,527
Mackerel do	do	114,207	569,126	572,997	3,054,161
Oysters do	do	-	-	1,100	14,740
Pilchards do	do	291,807	1,196,432	2,039,818	8,391,394
Salmon do	do	238,954	2,762,875	3,302,986	34,003,959
Shrimp do	do	30,893	345,051	191,862	2,199,612
Sardines do	do	93,233	404,253	1,174,708	4,865,708
Tuna and tuna-like fishes, do	do	5,402	110,378	358,078	5,769,095
Fish, Misc. do	do	-	-	46,567	287,666
Fish, flaked do	do	-	-	2,343	30,124
Fish, ground do	do	-	-	93,200	246,260
Total ..... do	do	774,496	5,388,115	7,859,808	59,103,551
Fish, dry-salted	Pounds	-	-	23,705,808	3,910,530
Fish, pickled	do	1,859,025	165,897	4,223,908	364,033
Fish, smoked	do	23,724	2,372	498,200	50,269
Total	do	1,882,749	168,269	28,427,916	4,324,832
BYPRODUCTS					
Fish meal	do	600,000	24,210	4,325,100	170,416
Oyster shell flour	do	-	-	440,000	1,525
Oyster shell grits	do	-	-	300,000	1,253
Fish oils, crude	do	360,000	32,040	31,763,340	2,826,747
Total	do	960,000	56,250	36,828,440	2,999,941
VITAMINS					
Vitamin A fish-liver oil	M Units	-	-	14,262,661	2,976,563
Vitamin A & D fish-liver oil	Gallons	-	-	252,192	1,462,921
Total		-	-	-	4,439,484
Grand Total		-	5,612,634	-	70,867,808

WHOLESALE AND RETAIL PRICES

The all-commodity index of wholesale prices was 102.9 percent of the 1926 average on December 18, 1943, according to information furnished by the Bureau of Labor Statistics. Prices of canned and cured fish in the wholesale markets have remained quite constant throughout the year, due to rigid price controls over these items. The Bureau's retail index for all foods on December 14 was down 0.1 percent from a month earlier, primarily due to a 5 percent drop in egg prices. Retail prices of fresh and canned fish were 22.9 percent higher than one year earlier.

Wholesale and Retail Prices

Item	Unit		Percentage change from--	
Wholesale: (1926 = 100)		Dec. 18, 1943	Nov. 20, 1943	Dec. 19, 1942
All commodities	Index No.	102.9	+0.3	+ 2.2
Foods	do	105.7	+0.1	+ 1.4
		December 1943	November 1943	December 1942
Fish:				
Canned salmon, Seattle:				
Pink, No. 1, tall	$ per dozen cans	1.970	0	0
Red, No. 1, tall	do	3.694	0	0
Cod, cured, large shore, Gloucester, Mass.	$ per 100 pounds	13.000	0	+13.0
Herring, pickled, N. Y.	¢ per pound	12.0	0	+20.0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		Dec. 14, 1943	Nov. 16, 1943	Dec. 15, 1942
All foods	Index No.	137.1	-0.1	+ 3.3
Fish:				
Fresh and canned	do	225.2	+0.7	+22.9
Fresh and frozen	¢ per pound	37.2	+0.8	+25.3
Canned salmon:				
Pink	¢ per pound can	23.4	-0.4	+ 4.9
Red	do	41.3	+0.2	+ 2.7

FISHERY BULLETIN NO. 39

A 60-page publication, "Fluctuations in Abundance of Red Salmon, Oncorhynchus nerka (Walbaum) of the Karluk River, Alaska," Fishery Bulletin No. 39, by Joseph T. Barnaby, was recently published by the Fish and Wildlife Service. This bulletin is available from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., for 20 cents. An abstract of this publication follows:

Karluk River red salmon migrate to the ocean in their first to their fifth year. The majority migrate during their third or fourth year. They mature, and return to fresh water to spawn in their third to eighth year. The 5-year age group is dominant, with the 6-year age group next in importance. In the period from 1921 to 1936, the spawning escapements have fluctuated from 400,000 to 2,533,402 with an average escapement of 1,113,594. The fluctuations in the ratio of return to escapement have been considerable, and no correlation has been found to exist between escapement and return.

Certain adverse environmental conditions in the lake and tributary streams appear to have a deleterious effect upon the young red salmon. Insuffient amounts of phosphorus and silica present in the lake waters is one such condition. This shortage of essential chemicals indirectly affects the production of zooplankton of the lake, and thus appears to indirectly affect the growth and survival of young salmon which depend upon zooplankton for food. A marked change is occurring in the percentage of fish of a given fresh-water history in the escapement, in relation to the percentage of fish of the same fresh-water history in the return. A higher percentage of fish spend 3 years in fresh water in the escapement than in the return, and a higher percentage of fish spend 4 years in fresh water in the return than in the escapement. Unless this relationship changes, the majority of salmon in the Karluk River runs will be fish that have spent 4 years in fresh water, whereas, formerly the dominant age group was composed of fish that had spent 3 years in fresh water.

Seaward migration takes place during the last week of May and the first 2 weeks in June. The percentage of 4-year fingerlings decreased, and the percentage of 3-year fingerlings increased during the period of migration. Growth rate affects the time of migration, as the fastest growing individuals migrate first. Marking experiments at Karluk River have shown the amputation of the adipose and right, left, or both ventral fins to be better methods of marking than those which included the pectoral fins. The fresh-water mortality of Karluk River red salmon was found to be in excess of 99 percent. The average ocean mortality was 79 percent. The older and larger 4-year seaward migrants experienced a lower ocean mortality than the 3-year migrants; the average mortality of the former was 76 percent as compared to 83 percent for the younger age-group. Returns from marking experiments on the red salmon of Karluk River have been consistently greater than returns from similar experiments in other areas.